

Starters

CRAB CAKES 12

Red pepper remoulade, sweet corn relish

MEZZE PLATTER * 11

Marinated Olives, house made Hummus, rotating pesto, crispy flatbread and house baked crostini

CHEESE BOARD * MP

Chef selected artisanal cheeses, local honey, nuts and fresh seasonal fruit, crostini

SEASONAL HUMMUS 9

Starting with spiced sweet potato, served with mini naan and a pecan crumble

BLUE CHIPS * 7

House chips, blue cheese fondue, balsamic reduction
+ Bacon 2

FLATBREAD DU JOUR 12

Chef inspired creation on top of naan bread

SEASONAL GAZPACHO 6 cup/8 bowl

SOUP DU JOUR 6 cup/8 bowl

Salads

CUMMER COBB 15

Arugula, spinach, grilled chicken, bacon, hardboiled egg, cherry tomatoes, avocado, feta cheese, lemon-thyme vinaigrette

SPINACH BACON 13

Baby spinach, hardboiled egg, cherry tomatoes, roasted red peppers, blueberries, candied pecans, avocado, feta, bacon vinaigrette

BABY BLUE * * 13

Tossed baby lettuces, orange supremes, strawberries, blue cheese, spiced pecans, balsamic vinaigrette

CLASSIC CHICKEN 13

Classic chicken salad, craisins, green apple, toasted walnuts, over spring mix

SALAD ADD-ONS *Can be blackened*

+ Crab cakes 10 + Grilled chicken 6

+ Salmon 10 + Avocado 2

+ Shrimp 6

* Gluten-free

* Vegetarian

* Vegan

Mains *are served with house chips, side salad, or fruit*

CRAB CAKE BURGER 15

House made blue crab cake, sliced avocado, red pepper remoulade served with lettuce on focaccia

BLACK BEAN QUINOA CAKES * 15

Seared black bean cake, grilled corn, avocado, garlic wilted spinach and romesco sauce

SALMON BURGER 14

Fresh salmon patty, lettuce, tomato, sweet herbed remoulade on focaccia

SHRIMP & GRITS 14

Sautéed shrimp, red peppers, green onions, cherry tomatoes, in a white wine butter sauce served over creamy polenta

BBQ PULLED PORK SANDWICH 12

Pulled pork, house-made bbq sauce, creamy apple slaw, on a hoagie roll

CUBAN 12

Pulled pork, smoked ham, swiss cheese, dill pickle, yellow mustard, on Cuban bread

VEGGIE BURGER * 12

House-made black bean quinoa burger, red pepper remoulade, lettuce, tomato, on focaccia

CHICKEN SALAD CROISSANT 12

Lettuce, tomato, on a croissant

STRATA DU JOUR 10

Chef selection, with side salad

Kids

PB&J * 5

GRILLED CHEESE *

Dessert

MINI DESSERT BITES 7

MOLTEN LAVA CAKE 6

FRESHLY BAKED COOKIES 3

Classic Cocktails *full bar available*

GIMLET 10

Gin, lime juice with twist of lime.

CAFE COSMO 10

Van Gogh Citrus, Cranberry Triple Sec and lime juice

MARGARITA 10

Classic

Dulce Vida Blanco, Naranja, sour mix and lime juice

Spicy

Dulce Vida Pineapple Jalapeño, Naranja, sour mix and lime juice

Skinny

Dulce Vida Lime, Naranja, lime juice and soda water

OLD FASHIONED 10

Four Roses, simple syrup, bitters with orange peel zest

BLOODY MARY 10

House made blend garnished with candied bacon

ESPRESSO MARTINI 10

Tito's Vodka, Kahlúa and espresso

SEASONAL SANGRIA 9

Beer

DOMESTIC 5

Bud Light, Yuengling

CRAFT BEER 6

Stella, Intuition I-10, Angry Orchard, Killer Whale and Dukes

Beverages

REGULAR OR DECAF 2

CAPPUCCINO 4.75

Iced or Hot

CARAMEL MACCHIATO 5

Iced or Hot

MOCHA 5

Iced or Hot

LATTE 4.75

Iced or Hot

AMERICANO 3

Iced or Hot

CHAI LATTE 4.75

Iced or Hot

ESPRESSO 2

+ Flavored Syrup 2

Wine

THE Y SERIES 9

Sangiovese Rose

PONGA 9

Sauvignon Blanc

TORTOISE CREEK 9

Pinot Noir

DANTE 9

Cabernet Sauvignon

ANNABELLA 8

Chardonnay

LA FIERA 8

Pinot Grigio

BELLAFINA 8

Prosecco