

DAILY CHEF FEATURES

10

Spicy Crispy Brussels Sprouts

Roasted Pepitas, Pickled Shallot, Cilantro,
Maple Dressing, Pasilla Chile Salsa,
Nutritional Yeast.

Vegan, Gluten Free

22

Texas Meatball “Pho”

Mushroom “Pho” Broth, Delicata Squash,
Garlic Chile Crunch, Kale, Radish,
Carrots, Creste di Gallo Pasta

Sub Tofu to Make Vegan

16

Nashville Not So Hot Tofu Sandwich

Crispy Tofu on Vegan Bun, Vegan Aioli,
Napa Cabbage Slaw, Nashville Not So Hot
Sauce, Pickles, Almonds
Choice of 2 sides or Soup

Contains Nuts, Vegan

20

Chimichurri Grilled Pork Tenderloin

Cranberry Chutney, Harissa Roasted
Carrots, Orange Infused Olive Oil, Herbs,
Lemon/Potato Puree

Gluten Free, Contains Nuts

26

Blackened Redfish

Butternut Squash Risotto, Duck Sausage,
English Peas, Sage Brown Butter, Lemon

Contains Dairy

4

Banana Walnut Muffin

Contains Nuts, Gluten Free

7

Churro Cronut

Contains Dairy

10

Current Cocktails

Summer Sangria
Cappelletti Spritz

6

NA Wines and Beers

Libby Sparkling Wine, Sparkling Rose
Chouffe Belgian Near Beer, LaTrappe Nillis