

# STARTERS

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mediterranean trio  
chickpea hummus, tabbouleh,  
sun dried tomato tapenade, grilled pita 13

chilled local jumbo shrimp  
spicy cocktail sauce, lemon 15

soup of the day – chef's daily inspiration – market price

# SALADS

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add  
grilled chicken 6.50  
blackened local shrimp 6.50

asian salad  
mesclun greens, orange segments, shredded carrots,  
snow peas, bean sprouts, sweet & sour vinaigrette 10

caesar salad  
hearts of romaine creamy dressing, white anchovies,  
foccacia croutons, parmesan tuile 10

marinated goat cheese & baby spinach  
pears, pine nuts, sherry vinaigrette 10

# SANDWICHES

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add fries or caesar salad

kobe beef burger  
applewood smoked bacon, boursin cheese, romaine, vine ripe tomatoes 15

south carolina pulled barbeque pork sandwich  
crisp slaw 10

grilled chicken blt  
marinated and grilled chicken breast, crisp applewood bacon, romaine, ripe tomatoes,  
dijon black pepper mayonnaise, served on toasted sourdough 10