



MOTHER'S DAY MENU

Sunday, May 9th | 10:00am - 3:00pm
for reservations call (850) 225-5235

share the love

BAKED BRIE dalmatia fig preserves,
toasted baguette
12 for two people | 15 for four people

OYSTERS SKOPELOS half dozen 18

MAINE LOBSTER MAC gemelli pasta,
vanilla bean & black pepper bechamel,
white cheddar 19

SHOESTRING FRIES (VEG) truffle umami
aioli 6

mains

HOUSE-CURED SALMON FLATBREAD
dill crème fraîche, chili oil, lox, chives
14

BAYOU CRAB BENEDICT jumbo lump
crab cakes, creole remoulade,
poached eggs, hollandaise 20

HERB CRUSTED LAMB RACK roasted
Australian lamb, harissa remoulade,
sage whipped potatoes, heirloom
carrot confit, feta soufflé 40

GULF SCAMP CERVANTES locally line-
caught scamp, jumbo lump crab
meat, shallot cream reduction,
sundried tomato risotto, haricots verts
34

(V) Vegan (VEG) Vegetarian (GF) Gluten Free

mains continued...

STEAK FRITES 6oz grilled CAB filet,
green peppercorn demi, chipperbec
potato frites, smoked beef marrow
aioli, caramelized shallot ketchup 29

MEDITERRANEAN BOWL (V option)
blackened shrimp, chicken or tofu,
Agapi seasoned garbanzo, cracked
bulgur wheat, edamame, spinach,
regular or vegan feta, bell peppers, red
onion, citrus moscato vinaigrette 16

TRUFFLE PASTA (V) vegan pasta,
vegan cream truffle sauce, wild
mushrooms 22

desserts

CHOCUTERIE tasting board of house-
curated chocolate confections, fresh
berries
14 for two people | 20 for four people

BEE'S KNEES CHEESE(CAKE) Nilla
wafer crust, honey + limoncello
cheesecake, orange blossom chantilly,
bee pollen, lavender-tahini tuile, East
Hill honey 9

DULCE DE LECHE CREME BRÛLÉE
caramelized milk custard, torched
sugar, seasonal fruit 9

CAMPFIRE S'MORES TART (V)
graham crust, coconut chocolate
ganache, marshmallow brûlée,
applewood smoke 9

executive chef **GUS SILIVOS**
chef de cuisine **JUSTIN ROBINSON**
sous chef **DILLON WILLIAMSON**

WINES BY THE GLASS

bottomless mimosas 14

wine flights

POP THE BUBBLES Mestres 1312 Cava + J Vineyards Cuvée + Jansz Brut Rosé	18
YES WAY, ROSÉ Canel Rosé Prosecco + Kir-Yianni "Akakies" Sparkling Rosé + Jansz Brut Rosé	18
WORLDLY WHITES Roncolato Pinot Grigio + Clos Henri Sauvignon Blanc + Marqués de Cáceres	14
GREEK GETAWAY "Akakies" Sparkling Rosé + Zoe Red Blend + Kir-Yianni Xinomavro	15
CALIFORNIA DREAMIN' Piper Sonoma Brut + Sonoma Cutrer Chardonnay + Oberon Cabernet	20
ROCKING REDS Xiloca Garnacha + Willamette Valley Vineyards Pinot Noir + Luke Merlot	16

sparkling

Canel Prosecco, Italy, 2018	8
Piper Sonoma, Brut Sonoma County, NV	10
J Vineyards California Cuvée, NV	12
Mestres 1312 Cava Reserva Brut, NV	10
Jansz "Premium Rosé" Brut Tasmania, NV	11
Kir-Yianni "Akakies" Sparkling Rosé, Greece, 2018	10

whites

Giancarlo Amerio Moscato D'Asti, Italy, 2018	8
Roncolato Pinot Grigio, Italy, 2017	8
Clos Henri Sauvignon Blanc, New Zealand, 2018	9
Crossbarn by Paul Hobbs Chardonnay, Sonoma County, CA, 2018	11
Sonoma Cutrer Chardonnay, Russian River, CA, 2018	10
Marqués de Cáceres, Rías Baixas, Albariño, Spain, 2019	9

reds

Giancarlo Amerio Barbera D'Asti, Italy, 2015	9
Domaine Skouras Zoe Red, Greece, 2018	9
L'Olivetto Pinot Noir, Russian River, CA, 2018	12
Willamette Valley Vineyards Pinot Noir, Willamette Valley, OR, 2019	12
Vinae Mureri Xiloca Garnacha, Spain, 2019	9
Luke Merlot, Wahluke Slope, Washington, 2017	11
Kir-Yianni, Naoussa Xinomavro Cuvée Villages, Greece, 2017	10
Double Canyon Cabernet Sauvignon, Horse Heaven Hills, Washington, 2016	10
Oberon Cabernet Sauvignon, Napa Valley, CA, 2018	12

Yiamas!