



Autumnal Lunch Menu

Crab & Brie Bisque creamy velouté finished with sherry	cup/7	bowl/10
GF Feliciano Chopped Salad grilled chicken, sundried cranberries, green apples, almonds, feta, lemon basil vinaigrette		15
GF Garlic Butter Steak Skewer crispy potatoes, grilled onions, basil chimichurri		17
Pub Burger & Fries american cheese +\$1. bleu cheese +\$2. grilled onions +\$1. applewood bacon +\$2. jalapenos +\$1		14
GF Shrimp Sensation Salad lemon romano dressing, grilled gulf shrimp		16
Jumbo Lump Crab Cake chesapeake style crab cake, jalapeno tartar sauce, house salad		20
GF French Quarter Remoulade cajun boiled shrimp, shredded lettuce, sliced tomato, lemon, remoulade sauce		16
Southern Yard Bird Sandwich hot honey fried chicken breast, pimento cheese, jalapeno & pickle relish, applewood bacon		13
Chef's B.L.T. thick cut bacon, aioli, fresh spinach, sun dried tomato spread		14
Muffaletta smoked ham, pepperoni, genoa salami, italian cheeses, olive salad		14
Shrimp & Bacon Flatbread roasted garlic, pesto, served w/ side sensation salad		16

20% Gratuity Added to Parties of 6 or More. One check per table.

\$4 Charge for each split plate