



THE LUNCH MENU

Small Plates

NEW ENGLAND STYLE CLAM CHOWDER 11	Roasted Carrots, Baby Manilla Clams, Chive Blossom
GRILLED BABY WHEEL OF BRIE 14	Apricot & Vanilla Preserves, Grilled Baguette
SESAME CRUSTED LOIN OF RARE AHI TUNA 16	Seaweed, Wasabi Aioli, Caramel-Soy Glaze, Crisp Wontons
CHIPS & DIP 11	Edamame Hummus, Tomato & Olive Tapenade, Pita
JUMBO LUMP CRAB FONDUE 16	Gruyere Cheese, Spring Onion, Grilled Pita, Petit Salad

Salads

CLASSIC CAESAR 9	Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano
BUTTER LETTUCE & HEARTS OF PALM 12	Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic
ARUGULA SALAD 12	Roasted Beets, Goat Cheese, Avocado, Truffle Vinaigrette
CAPRESE 12	Field Greens, Baby Heirloom Tomatoes, Burrata, Basil Oil Balsamic Reduction, Sea Salt

ADD A PROTEIN TO YOUR SALAD	Chicken Breast 6	Pan Seared Salmon 10
	Grilled Shrimp 8	Grilled Hanger Steak 12

Sandwiches & Entrees

All Sandwiches are served with French Fries

GRILLED CHICKEN & AVOCADO CLUB 15	Bacon, Greens, Tomato, Gruyere, Garlic Aioli, Sourdough
LOBSTER GRILLED CHEESE 22	Truffled Pecorino, Lobster-Tomato Broth, Brioche
JUMBO LUMP CRAB CAKE SANDWICH 20	House-Made Slaw, Tartar Sauce, Brioche Bun
SHRIMP & GRITS 22	Creamy Southern Style Grits, Truffle-Honey Butter
SLOW SMOKED & CRISPY SEARED PORK BELLY 15	Belgian Waffle, Braised Mustard Greens Candied Pineapple, Star Anise BBQ
ATLANTIC SALMON 23	Jumbo Lump Crab, Potato Gnocchi, French Beans Citrus-Marjoram Butter, Red Wine Drizzle
CUMIN ROASTED FREE RANGE CHICKEN BREAST 23	Rice Pilaf, Seasonal Vegetables, Roasted Garlic Emulsion
VEGAN POSOLE 23	Toasted Hominy, Black Chick Peas, Poblano & Guajillo Chiles Baby Carrot, Cilantro, Crisp Blue Corn Tortilla, Lime
MORRISON-CLARK BURGER 16	Bacon, Gingered Mushrooms, Gruyere, Pickled Red Onions Brown Sugar Mustard, Brioche Bun

Desserts

CHOCOLATE TRUFFLE CAKE 12	Molasses, Seed & Sorbet of Pomegranate, Crème Anglaise
TIRAMISU 15	Clotted Blackberry Crème, Chocolate Espresso Beans
TRIO OF SORBET 9	Please ask your Server about our House-Made Selection of Sorbet & Gelato

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness