

FLAVOUR KITCHEN



Cured Meat & Cheeses
truffled ricotta, figjam, warm baguette
choose 3 for 12 choose 6 for 20

SALADS

ROMAINE HEARTS WEDGE 13
tomato, egg, shallots, asiago croutons,
sherry dressing

AVOCADO TOAST 15
toasted baguette, cherry tomato salsa,
greens, basil puree

SEARED ARTICHOKE HEARTS 14
pickled shallots, blue cheese, tomato,
white balsamic

CAPRESE STACK SALAD 15
vine ripe tomatoes, fresh mozzarella, greens,
balsamic glaze, basil puree

SMALL PLATES

SMOKED SALMON NACHOS 16
crispy chips, creme fraiche, egg, scallions,
black american caviar

TUNA TARTAR TACOS 16
scallions, shallots, avocado, radish,
ancho chili aioli

GRILLED SPANISH OCTOPUS 16
asparagus, mediterranean red pepper salsa,
lemon vinaigrette

SEARED SEA SCALLOPS 18
sweet corn, scallions, shallot dressing

JUMBO SHRIMP FRITTERS 16
mango-red pepper aioli

BAKED MAC & CHEESE 16
tortellini, chicken, ham, leeks, smoked
cheddar cheese sauce

MAPLE CHILI GLAZED BACON 13
chipotle, wildflower honey, maple syrup

GRILLED LOLLIPOP LAMB SHOPS 18
herbed bread crumbs, mint ketchup, balsamic

ORGANIC TRUFFLED TURKEY 14
MEATBALLS
wild mushrooms, sundry tomato, marsala
wine sauce

HUSH PUPPIES 10
wildflower honey-lavender syrup

MAINE CRAB CAKE 13
baby greens, saffron aioli

ENTREES

PAN ROASTED 1/2 BONELESS CHICKEN 24
drunken goat cheese mashed potatoes, sherry
wine sauce

CRISPY WHOLE SNAPPER 28
green rice, peas, red pepper slaw, garlic
vinaigrette

GRILLED 14OZ N.Y. STRIP 32
truffled bleu cheese fries, baby greens,
cabernet butter

TRI COLOR CHEESE TORTELLINI 26
braised short ribs of beef bolognese sauce,
melted asiago cheese

SEARED RARE SAKU TUNA 27
asparagus, watercress, ginger, radish, black
caviar sauce

FLATBREAD PIZZA

SHROOMS 12
roasted wild mushrooms, fresh mozzarella,
truffled ricotta

CLASSIC 11
fresh mozzarella, tomatoes, basil puree

CHICKEN BLT 14
ancho chili bacon, fried green tomato, mozzarella
baby greens

BRAISED SHORT RIBS 14
red onion confit, drunken goat cheese, black pepper ranch

F.I.G.J.A.M 14
prosciutto, bleu cheese, red wine figs

SIDES

TRUFFLED BLEU CHEESE FRIES 8

CRAB CLAW MASHED POTATOES 12

CREAMED FRESH SWEET CORN 8

PUMPKINSEED CRUSTED FRIED 9
GREEN TOMATOES

ROSEMARY & ASIAGO GRILLED ASPARAGUS 11

Chef Jason Bunin

