

## *Starters & Shared plates*

### **Frites -7**

roasted garlic, rosemary  
+ truffle oil 2 cracked peppercorn aioli 1 +

### **Farmers mixed greens - 6**

local mixed greens, radish, cucumber, citrus & thyme vinaigrette  
+ grilled chicken 4 salmon 6 grilled shrimp 7 +

### **Grilled Caesar salad - 8**

grilled romaine hearts, brioche croutons, pecorino cheese, Caesar dressing  
+ grilled chicken 4 salmon 6 grilled shrimp 7 +

### **Mediterranean flatbread - 11**

sun dried tomato & olive tapenade, mozzarella, smoked tomato sauce, herbs  
+ grilled chicken 4 grilled shrimp 7 +

### **Italian Flatbread - 12**

house Italian sausage, Hungarian pepper relish, spring onion spread, regiano cheese  
+ grilled shrimp 7 +

### **Calamari - 13**

crispy calamari, pickled chili's, basil aioli, regianno cheese

### **Carpaccio - 14**

marinated beef tenderloin, cracked pepper & lemon aioli, caper berries, chives, toasted baguette

### **Ahi tuna - 15**

avacado, basil aioli, wonton chips, pickled chili & cabbage slaw

### **Crab toast - 14**

avocado, remoulade, relish, frise greens & radish served on warm focaccia

## *Clifton Boards & Bread Bowls*

### **Roasted artichoke bowl - 13**

parmesan cheese fondue, spinach, grilled lemon, served in an artisan bread bowl

### **Meat & cheese board - 16**

assorted cured meats & cheeses, stone ground mustard, spiced nuts, dried fruits, spicy relish, toast points

### **Cheese & Fruit Board - 14**

assorted local & imported cheeses, spiced nuts, dried fruits, spicy relish, toast points

### **Seafood bowl -16**

lump crab meat, tiger shrimp, parmesan cheese fondue, sun-dried tomato & olives, grilled lemon served in an artisan bread bowl

## *Mains*

### **Beef burger - 13**

farmers greens, tomato, pickle, fries, served on brioche bun  
*+ Bleu, Swiss, Cheddar 2 cracked pepper aioli 1 truffle oil 2 +*

### **Chicken piccata - 17**

whipped potato, spinach, capers, white wine & lemon sauce

### **Shrimp & Grits - 21**

creamy grits, herbed butter, spring onion & green tomato salsa, smoked breadcrumb.

### **Salmon - 20**

seasonal vegetables, whipped baby Yukon potato, white wine & citrus cream sauce

### **8 oz. Filet - 23**

sirloin filet, whipped baby Yukon potato, seasonal vegetables, cracked peppercorn & cognac sauce

### **16 oz. Bone in Ribeye - 42**

whipped baby Yukon potato, seasonal vegetables, cracked peppercorn & cognac sauce.

## *Vegan Menu*

### **Frites - 7**

rosemary, roasted garlic  
+ citrus & cracked pepper aioli 1 truffle oil 2 +

### **Farmers mixed Greens - 7**

Local mixed greens, radish, cucumber, citrus vinaigrette

### **Panzanella - 9**

shaved celery hearts, frise, smoked tomato, grilled eggplant, preserved lemon & olive vinaigrette served on warm focaccia

### **Crispy artichoke hearts - 10**

cracked black pepper & citrus aioli, smoked herbed crumb

### **BLT - 13**

crispy green tomato, mushroom bacon, leaf lettuce, citrus & peppercorn aioli on warm focaccia served w/ frites & pickle

### **Wild mushroom flatbread - 13**

smoked tomato sauce, spinach, spring onion & sunflower seed pesto.

### **Cured & Pickled board - 14**

assorted pickled & cured vegetables, grilled eggplant dip, served with beet & wonton chips.

### **Stir fry - 15**

wild grain rice, marinated tofu, dinosaur kale, dried cherries & sunflower seeds.

### **Grilled cauliflower steak - 16**

grilled local asparagus, wild spring onion & sunflower seed pesto, citrus aioli, smoked herbed crumb

### **Weekly dessert**

Chefs weekly sweets, ask server for details.