

Starters & Shared plates

Frites

roasted garlic, rosemary, cracked black pepper aioli.

\$7

Farmers mixed greens

local mixed greens, radish, cucumber, citrus & thyme vinaigrette

+ *grilled chicken* \$4 +

Grilled Caesar salad

grilled romaine hearts, brioche croutons, pecorino cheese, Caesar dressing

\$8

+ *grilled chicken* \$4 +

Mediterranean flatbread

sun dried tomato & olive tapenade, mozzarella, smoked tomato sauce, herbs

\$11

+ *grilled chicken* \$4 +

Italian Flatbread

house Italian sausage, Hungarian pepper relish, spring onion spread, regiano cheese

\$12

Calamari

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

\$12

Carpaccio

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

\$13

Ahi tuna

seared ahi tuna, avacado, basil aioli, wonton chips, pickled chili & cilantro slaw

\$14

Crab toast

lump crab meat, spicy aioli, avacado, frise greens & radish served on warm focaccia

\$14

Clifton Boards & Bread Bowls

Roasted artichoke bowl

parmesan cheese fondue, spinach, grilled lemon, served in an artisan bread bowl
\$13

Meat & cheese board

assorted cured meats & cheeses, stone ground mustard, spiced nuts, dried fruits, spicy relish, toast points
\$16

Cheese & Fruit

assorted local & imported cheeses, spiced nuts, dried fruits, spicy relish, toast points
\$14

Seafood bowl

lump crab meat, tiger shrimp, parmesan cheese fondue, sun-dried tomato & olives, grilled lemon served in an artisan bread bowl
\$16

Mains

Beef burger

farmers greens, tomato, pickle, frites, served on brioche bun
\$12

+ *Bleu, Swiss, Cheddar* \$2 *cracked pepper aioli* \$1 *truffle oil* \$2 +

Chicken piccata

whipped potato, spinach, capers, white wine & lemon sauce
\$17

Shrimp & Grits

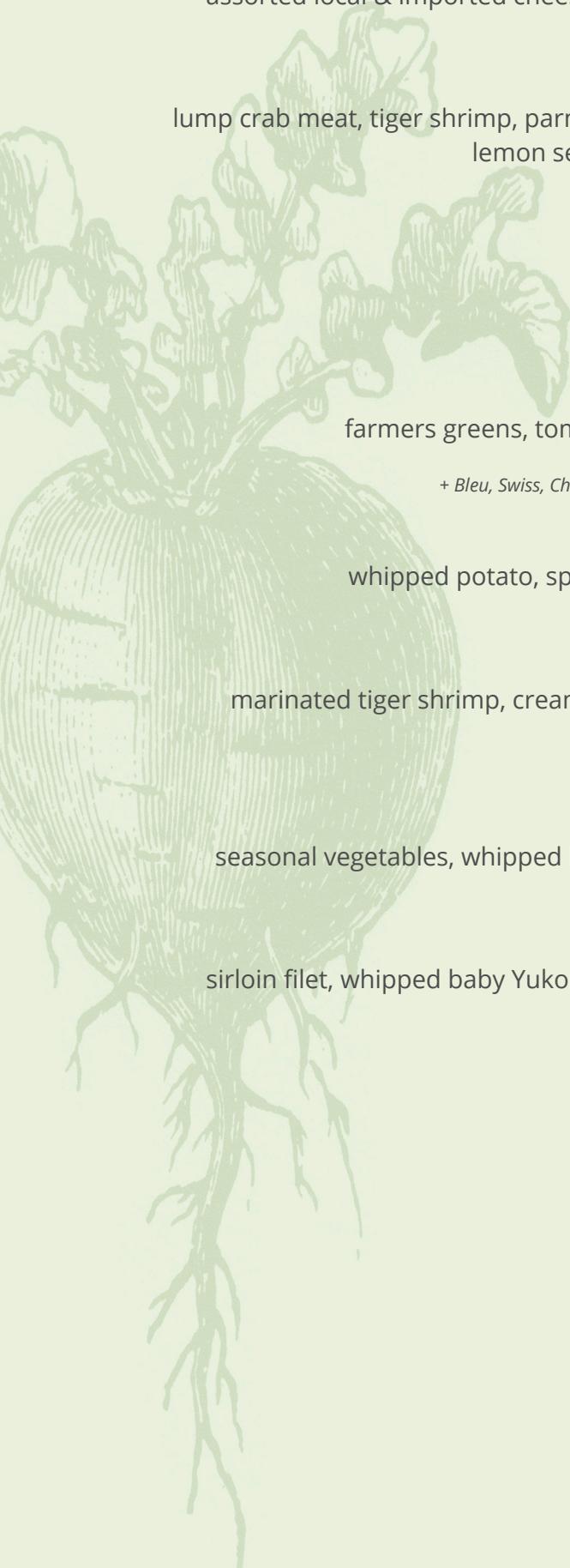
marinated tiger shrimp, creamy grits, herbed butter, spring onion salsa, smoked breadcrumb
\$21

Salmon

seasonal vegetables, whipped baby Yukon potato, white wine & citrus cream sauce
\$21

Filet

sirloin filet, whipped baby Yukon potato, seasonal vegetables, cracked peppercorn & cognac sauce
\$22



Vegan Menu

Farmers mixed Greens

Local mixed greens, radish, cucumber, citrus vinaigrette
\$7

Panzanella

shaved celery hearts, smoked tomato, grilled eggplant, preserved lemon & olive
vinaigrette served on warm focaccia
\$10

Crispy artichoke hearts

cracked black pepper & citrus aioli, smoked herbed crumb
\$9

BLT

crispy green tomato, mushroom bacon, cracked pepper & citrus aioli, frise greens on
warm focaccia served w/ frites & pickle
\$12

Wild mushroom flatbread

smoked tomato sauce, spinach & herb gremelotta
\$12

Cured & Pickled board

assorted "chefs garden" pickled & cured vegetables, grilled eggplant dip, served with beet
& wonton chips.
\$14

Tofu stir fry

forbidden wild rice, dinosaur kale, dried cherries & sunflower seeds.
\$13

Grilled cauliflower steak

grilled local asparagus, wild spring onion & sunflower seed pesto, citrus aioli, smoked
herbed crumb
\$14

Weekly dessert

Chefs weekly sweets, ask server for details.
market