

GRAZE

C R E A T I V E | C A S U A L | C U I S I N E



Tiny Grazing

Lobster Mac n Cheese	\$11
Orecchiette, cold water lobster, white, tillamook and smoked cheddars	
Crispy Chicken Livers	\$9
Stone ground grits, demi glace, pancetta crumbs, crispy brussel sprout leaves	
Pomme Frites	\$6
Hand cut fries, truffle oil, parmesan and roasted garlic aioli	
Yellowfin Tuna Tempura	\$11
Scallions, spicy bean paste and cucumber salad, "firecracker" mayo	
Fried Calamari Fries	\$8
Pickled ginger mayo, sweet thai chili sauce baby arugala greens tossed in a lemon vinaigrette	
3 Cheese Flight	\$12
Seasonal fruit, pralines, lavender honey served with crostinis	
Steamed Mussels	\$12
Pomodora tomatoes, pancetta, basil, cream, vodka, grilled baguette	
Citrus-Chili Short Rib Tacos	\$9
Honey-chipotle crema, mango-cilantro relish, pickled radish salad, flour tortillas	
Duck Leg Confit	\$12
Sweet corn waffle, sundried cherry bbq sauce	
Crispy Gulf Oysters	\$11
Celery, arugala, carrot and blue cheese salad, housemade buffalo sauce	

Soups and Salads

Roasted Garlic and Tomato Soup	\$5
Sage-focaccia croutons	
Shrimp Bisque	\$5
Old Bay Popcorn	
Miso Soup	\$5
Tofu and edamame	
Graze Salad	\$6
Baby greens, beet & carrot nests and lemon vinaigrette	
Hearts of Romaine "Caesar"	\$8
Roasted garlic dressing, croutons, and shaved parmesan	
Roasted Beet Salad	\$9
Arugala, fried goat cheese, crème fraiche and warm bacon vinaigrette	
Blackened Salmon	\$14
Artisan bleu cheese, pralines, red onions, baby greens and roasted shallot vinaigrette	
Port Poached Pear	\$9
Pickled red onions, spicy walnuts, gorgonzola vinaigrette, baby spinach	

Grazing

Wild Mushroom Pappardelle	\$13
Goat cheese, sun dried tomatoes, spinach, pine nuts, wild mushrooms and truffle oil	
Falafel	\$14
Warm pita bread, cucumber- yogurt sauce, tomato and onion salad and baby arugala	
Lump Crabcake	\$18
Coconut curry broth, sautéed mixed vegetables, pickled cucumber salad	
14 oz. Bone-In Kansas City Strip	\$29
Forrest mushroom farro, roasted brussel sprouts, pickled red onion compound butter, demi glace	
Black Pepper and Lime Sea Scallops	\$22
Saffron, chorizo and sweet pea risotto, fire roasted red pepper coulis	
Balsamic-Teriyaki Glazed Salmon	\$19
Steamed brown rice with peas, shaved beet, zucchini, carrot and radish salad, jalapeno dressing	
Pecan Encrusted Rainbow Trout	\$18
Parmesan whipped sweet potatoes, broccolini, warm bacon-maple dressing	
Cornflake Crusted Catfish	\$17
Butterbean, sweet corn, bacon and hominy succotash, local cherry tomato jam	
Gulf Coast Rock Shrimp	\$18
Spicy cherry peppers, pancetta, béchamel, sweet basil, Bertollinis cavatelli pasta	
Pan Roasted 8 oz. Filet Mignon	\$22
Oyster dressing, Haricot verts, apple demi glace	
Chicken & Waffles	\$16
Spicy Tabasco and buttermilk marinated chicken, house made waffle, honey butter and pure maple syrup	
Seafood Fra Diavolo	\$20
Clams, mussels, shrimp and fish simmered in a tomato broth, fresh herbs, pancetta, spicy cherry peppers, peperini pasta	
Porchetta Style Pork Tenderloin	\$19
Pork loin, parmesan risotto, broccolini, jus	
Sweet and Sour Grouper	\$22
Black mushroom mash, tempura fried oyster mushrooms and green beans	
Local Littleneck Clams	\$20
Jumbo white beans, pancetta, spinach and a chervil nage	
Lamb Belly Cassoulet	\$18
Roasted winter root vegetables, Cannellini beans, herbs, parmesan panko, and garlic sausage	