

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	
Pomme Frites	\$6
Hand cut fries, truffle oil, parmesan and roasted garlic aioli	
Yellowfin Tuna Tempura	\$11
Scallions, spicy bean paste, cucumber salad, "firecracker" mayo	
Fried Calamari Fries	\$8
Pickled ginger mayo, sweet thai chili sauce and baby arugala greens tossed in a lemon vinaigrette	
3 Cheese Flight	\$12
Seasonal fruit, pralines, lavender honey and crostinis	
Steamed Mussels	\$12
Pomodora tomatoes, pancetta, basil, cream, vodka, grilled baguette	
Crispy Gulf Oysters	\$11
Celery, arugula, carrot and blue cheese, housemade buffalo sauce	

Soups and Salads

Roasted Garlic and Tomato Soup	\$5
Sage-focaccia croutons	
Miso Soup	\$5
Tofu, Shiitake mushrooms and edamame	
Shrimp Bisque	\$5
Old bay popcorn	
Graze Salad	\$6
Baby greens, sunflower seeds, 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	\$12
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	

Flat Breads

Served with a petit arugala salad

Meat	\$10
Assorted cured meats, extra virgin olive oil, pecorino	
Pear	\$9
Poached pear, blue cheese, caramelized onion	
Mushroom	\$9
Wild mushrooms, gruyere, and truffle oil	

Grazing

Lump Crabcake	\$12
Coconut curry broth, sautéed mixed vegetables, pickled cucumber salad	
Lamb Belly Cassoulet	\$10
Roasted winter vegetables, cannellini beans, herbs, parmesan panko	
Wild Mushroom Pappardelle	\$9
Goat cheese, sun dried tomatoes, spinach, wild mushrooms, pinenuts, and truffle oil	
Gulf Coast Rock Shrimp	\$12
Spicy cherry peppers, pancetta, béchamel, sweet basil, Bertolinis cavatelli	
Crispy Chicken Livers	\$9
Stone ground grits, pancetta crumbs, crispy brussel sprout leaves, demi glace	
Local Littleneck Clams	\$12
Jumbo white beans, pancetta, spinach and a chervil nage	

Craft Sandwiches

Roasted Leg of Lamb "Gyro"	\$10	
Warm pita bread, cucumber-yogurt sauce and tomato salad		
Italian Beef	\$10	
Slow roasted prime rib, Italian seasonings, sweet and spicy peppers, jus on a hoagie roll		
Grilled Cheese and Tomato Soup	\$8	
Smoked cheddar and fontina on grilled sourdough		
House Roasted Turkey BLT	\$9	
Applewood smoked bacon, fried green tomatoes, pink peppercorn mayo, arugala on sourdough		
Falafel	\$8	
Warm pita bread, cucumber-yogurt sauce and red onion-tomato salad		
Porchetta "Cuban"	\$9	
Rosemary ham, pork loin, housemade pickles, gruyere, whole grain mustard, challah bun		
Shrimp or Oyster Po Boy	\$11	
Housemade coleslaw and a classic remoulade on a hoagie roll		
Crispy Chicken Sandwich	\$9	
Panko crusted, blue cheese, slaw, honey Tabasco mayo on a challah bun		
Citrus-Chili Short Rib Tacos	\$9	
Honey-chipotle crema, mango-cilantro relish, pickled Thakery Farms radish salad, flour tortilla		
Housemade Meatballs	\$9	
Pomodora tomato sauce, sweet basil, fresh pulled mozzarella, hoagie roll		
Stevenson Farms Grass Fed Burger	\$10	
Pink peppercorn mayo on a challah bun		
Pick 3 toppings for the burger \$.50 each additional topping		
Gruyere	Slaw	Lettuce Sautéed
Cheddar	Caramelized Onions	Mushrooms
Feta	Red onions	Fried green Tomato
Blue Cheese	Fried Egg	
Goat Cheese	Bacon	