

ENTRÉES

SCALLOPS 24-

seared, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette (GF)

ORGANIC SALMON 24-

seared, red quinoa risotto, oyster mushrooms, Pommery mustard sauce (GF)

GULF SHRIMP 25-

grilled, confit tomato risotto, baby vegetables, parsley sauce (GF)

ORGANIC CHICKEN 24-

paillard, broccoli, carrots, potato purée, piccata sauce (GF)

RIGATONI 20-

house-made, confit tomato, broccoli rabe, Parmesan cheese

CALF'S LIVER 25-

bacon-onion tartlet, haricots verts, cassis sauce

HANGER STEAK 28-

grilled, autumn vegetables, pommes frites (GF)

COBB SALAD 21-

grilled chicken, tomato, avocado, egg, bacon, blue cheese (GF)

CHEESEBURGER RS 22-

cheddar, English muffin, French fries, tomatoes, Asian coleslaw

APPETIZERS

PUMPKIN SOUP 10-

creamless purée, chestnut, apples, chives (GF)

HERITAGE LAMB MEATBALLS 11-

Spoor family lamb, mozzarella, croutons

OCTOPUS 16-

grilled, potatoes, preserved lemon, Niçoise olives, olive oil (GF)

GOAT CHEESE CROQUETTES 10-

roasted beets, cucumber, tomato, sherry vinaigrette

LOBSTER CHOWDER 11-

Kaffir lime, coconut, lemongrass (GF)

SHRIMP 16-

crab meat spring roll, warm shrimp, avocado, hearts of palm, house made cocktail sauce

TARTARE 16-

yellowfin tuna, cucumber, sesame seeds, crispy phyllo, Asian marinade

SHORT RIB TORTELLINI 15-

house made, sunchoke coulis, black truffle emulsion

AVOCADO FRIES 10-

sesame seeds, tomatillo salsa

BRUSSELS SPROUTS 11-

roasted, Parmesan cheese, parsley (GF)

SALADS

NANCY SALAD 10-

romaine, endive, arugula, tomatoes, sherry vinaigrette

CAESAR 10-

croutons, Parmesan cheese, parsley

CHOPPED VEGETABLE SALAD 11-

romaine, jicama, broccoli, roasted peppers, lemon vinaigrette, ricotta salata (GF)

Add grilled chicken, shrimp or salmon 12-