



Express Lunch Menu

Three Selections \$20. Four Selections \$25.

~ Beverage ~

Choice of:

Featured Wines by the Glass

Picpoul de Pinet Languedoc, France 2013

Marques de Riscal Proximo Rioja, Spain 2009

Riebeek Cellars Pinotage Rosé South Africa 2014

Cuvee Jean-Louis Brut, France NV

**Pint Of Brewer's Art Resurrection Dubbel Ale, Denizens Southside Rye IPA,
Or Port City Downright Pilsner**

~ Starter ~

Choice Of:

Chef's Seasonal Soup

Baby Arugula

Lemongrass-Almond Vinaigrette, Feta, Dried Cranberries

Local Vegetable Salad

Kitchen's Daily Inspiration

~ Entrée ~

Choice Of:

Cornmeal Crusted Tilapia Tacos

Salsa Verde, Baja Cabbage Slaw, Avocado Relish, Ancho Chile Crema, Flour Tortillas

Addie's Mussels

Garlic, Shallot, Tomato & Lemon

Wood Grilled Bigeye Tuna Sandwich

House Made Focaccia, Olive Persillade, Smoked Tuna Tapenade

~ Dessert ~

Choice Of:

Key Lime Pie

Susan's House Made Ice Creams & Sorbets

Chocolate Chambord Truffle Cake

~ Please No Substitutions or Splitting ~