

## STARTERS

<i>Chef's Soup created daily</i>	7
<i>Crispy Vagabondo Calamari, lemon basil and marinara</i>	10
<i>Ahi Tuna Tartare, ginger aioli and sweet soy sauce</i>	13
<i>Steamed Mussels, chorizo, rosemary and garlic</i>	11
<i>Clams and Mayport Shrimp, roasted fennel, tomato, fresh grated horseradish</i>	13
<i>Oven Baked Risotto, brown butter and sage</i>	9
<i>Grilled Bistro Steak, brillat savarin, balsamic bacon and shallots</i>	10
<i>Fresh Avocado, Fried Green Tomato and Crab Open Sandwich</i>	13
<i>Coconut Crusted Scallops, avocado, tomato, sweet and spicy shallots and pineapple ginger vinaigrette</i>	12
<i>Cheese Plate</i>	10

## SALADS

<i>Caesar, creamy parmesan vinaigrette and croutons</i>	7
<i>Grilled Pear Salad, gorgonzola, spiced pecans and raspberry vinaigrette</i>	8
<i>Mozzarella Caprese, house made mozzarella, tomatoes and basil pesto</i>	9
<i>add proscuitto</i>	12
<i>Roasted Wild Mushroom and Asparagus, arugula and creamy sherry vinaigrette</i>	7
<i>Bibb Salad, pancetta, tomato, house made blue cheese dressing</i>	8

## ENTREES

<i>Thyme Crusted Snapper, celery root puree and braised onions</i>	24
<i>Pan Roasted Salmon, snap peas, yellow peppers</i>	

<i>and dill pistachio pistou</i>	<b>21</b>
<b><i>Thai Beef, rice noodles, mustard soy vinaigrette</i></b>	<b>19</b>
<b><i>Filet Mignon, slow roasted tomatoes, spinach, sweet garlic herb butter</i></b>	<b>29</b>
<b><i>Onion Crusted Chicken, silky mashed potatoes and roasted garlic sauce</i></b>	<b>19</b>
<b><i>Harris Ranch Pork Chop, marsala fig sauce, lemon ricotta orzo, celery mushroom salad</i></b>	<b>26</b>
<b><i>Pan Seared Grouper, avocado, bacon, tomato salad, glazed onions and bacon butter sauce</i></b>	<b>28</b>
<b><i>Sea Scallops, truffle cauliflower puree, roasted mushrooms, baby carrots</i></b>	<b>25</b>
<b><i>Grilled Ahi Tuna, fingerling potatoes, herbs, smashed basil and lemon oil</i></b>	<b>27</b>
<b><i>Chicken Picatta</i></b>	<b>18</b>
<b><i>Veal Picatta</i></b>	<b>24</b>
<b><i>Chef's Seasonal Vegetable Selection</i></b>	<b>6</b>

### **PASTA**

<b><i>Pappardelle, bolognese and shaved parmesan</i></b>	<b>16</b>
<b><i>Linguine Alfredo, grilled chicken, Portobello mushroom, roasted garlic and herbs</i></b>	<b>18</b>
<b><i>Spaghetti Pomodoro, tomatoes, sweet garlic, olive oil, basil and parmesan</i></b>	<b>15</b>
<b><i>Bucatini, veal, wild mushrooms, creamy ricotta and peas</i></b>	<b>19</b>
<b><i>Black Pepper Fettuccini, pancetta, parsnips and black garlic</i></b>	<b>16</b>

<i>Farfalle, shrimp, crab meat, leeks, tomatoes, caramelized cauliflower and herbs</i>	<b>22</b>
<i>Lasagna</i>	<b>17</b>
<i>Angel Hair Marinara, veal meatballs and basil</i>	<b>17</b>

**WOOD FIRED PIZZA**

<i>The Greek, feta, spinach, tomatoes, ,mozzarella and olives</i>	<b>16</b>
<i>Prosciutto, mozzarella, fontina, caramelized onions and roma tomatoes</i>	<b>17</b>
<i>Traditional, choice of pepperoni, sausage, mushrooms, onions, olives or tomatoes *</i>	<b>16</b>
<i>White Four Cheese, mozzarella, fontina, parmesan and asiago</i>	<b>17</b>
<i>Spicy Mayport Shrimp, mozzarella, yellow peppers, serrano peppers, red onions and basil</i>	
<i>Wild Mushroom, white truffle essence</i>	<b>17</b>

**Additional Toppings \***

banana peppers, artichoke hearts, green peppers, sun dried  
tomatoes, blue cheese or anchovies                      **1 each**