

STARTERS

<i>French Onion Soup</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>Sweet Potato & Goat Cheese Croquettes, lemon aioli and balsamic</i>	9
<i>Carpaccio of Beef, mustard aioli, capers and truffled arugula</i>	13
<i>Smoked Trout Dip, apple and pumpernickel bread</i>	9
<i>Polenta Cake, wild mushrooms and crusted tomato basil sauce</i>	8
<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 prosciutto</i>	12
<i>Radicchio and Arugula, roasted pepper dressing and goat cheese crostini</i>	7
<i>Bibb Salad, pancetta, tomato, house made blue cheese dressing</i>	8

ENTREES

<i>Crab Cakes, horseradish potatoes, fennel apple salad anisette orange beurre blanc</i>	26
<i>Surf and Turf, petit filet and lobster tail, fingerling potatoes, spicy garlic shallot butter</i>	34
<i>Veal Piccata, angel hair pasta</i>	24
<i>Wood Roasted Prime Rib, herbed red potatoes, horseradish cream and au jus</i>	26
<i>Grilled Pork Chop, broccoli rabe, caramelized apples and tarragon</i>	27
<i>Pan Seared Grouper, avocado, bacon, tomato salad, glazed onions and bacon butter sauce</i>	28
<i>Sea Scallops, truffle cauliflower puree, roasted mushrooms and baby carrots</i>	25
<i>Seared Tuna, crispy soba noodle cake, baby bok choy and ponzu</i>	28
<i>Sautéed Mayport Shrimp, mascarpone tomato sauce and penne pasta</i>	20
<i>Black Pepper Fettuccini, pancetta, parsnips and black garlic</i>	16
<i>Curried Napa Cabbage bundles,, shredded chicken, peanuts, soy orange vinaigrette</i>	18