

LOCAL

Provisions

APPETIZERS

GARLIC AND GOAT CHEESE SPREAD 12

Chevre cheese spread combined with roasted garlic and herbs. Served with a toasted baguette



HUMMUS AND TOAST PLATTER 11

Board of house-made hummus, roasted red peppers, olive tapenade and garlic puree. Served with a toasted baguette, celery and carrots

BUFFALO CHICKEN DIP 11

Roasted chicken, cream cheese, sour cream and shredded cheese mix. Topped with Buffalo sauce, ranch and green onions served with toasted baguettes

TUNA TARTARE 14

Fresh Saku tuna, finely minced and infused with a citrus, sake and soy reduction. Piled high and served cold with a pairing of fresh ginger and cucumbers

OYSTERS ON THE HALF SHELL 14

Half dozen freshly harvested oysters over ice. Served with shaved horseradish root, house cocktail sauce and warm butter

OYSTERS CUCHAR 14

Combination of citrus, balsamic, tomato and basil atop our freshly harvested oysters, sprinkled with a shaved parmesan and served broiled over raw

CHEF'S SELECTION CHARCUTERIE MKT

Please ask your server for today's list of our inspired Charcuterie selections



SALADS & SOUPS

LULUS COBB SALAD 12

Fresh avocado, tomato, bacon, hard egg and mixed cheeses atop chopped romaine lettuce. Served with Ranch.

LOCAL CHICKEN SALAD 11

House-made chicken salad, local mixed greens, tomato, red onion, cucumber, topped with toasted walnuts

RASPBERRY JALAPENO AND LARDON 13

Local mixed greens salad, topped with house-cured bacon lardon, candied pecans, fresh raspberries and blue cheese crumbles tossed in a raspberry, lime and jalapeno vinaigrette

APPLE AND MANCHEGO NUT 13

Local mixed greens, slivered green apples, shaved Manchego cheese and toasted walnuts drizzled with a citrus vinaigrette

CAESAR SALAD 9

House made Caesar dressing and chopped romaine lettuce, finished with shaved parmesan and a slivered toasted baguette

SOUP DE JOUR

Ask your server about today's specialty soup selection
Cup: 6 Bowl: 8

SIDES 5

Dill Fries Parmesan Red Mashed Potatoes
Seasonal Vegetables Herbed Jasmine Rice
Southern Slaw Roasted Brussel Sprouts



HANDHELDS

LOCAL BURGER 9

Local Florida raised ground beef, American cheese, house pickles, lettuce, tomato and onions on a brioche bun

THE ROMAN BURGER 10

Two local, all beef patties topped with provolone cheese, grilled salami, thinly shaved onions, tomato, lettuce, mayonnaise and a house made hoagie dressing

VEGAN BURGER 9

Our uniquely blended, red wine and quinoa burger patty, accompanied by our house pickles, lettuce, tomato and onions on a locally toasted brioche bun

CHICKEN PESTO SANDWICH 12

House-made pesto, chicken breast, house pickles, tomato and onions on a toasted brioche bun

BUFFALO TENDER WRAP 10

Chicken tenders, Buffalo sauce, greens, tomatoes and provolone in a flour tortilla wrap
Side of bleu cheese or ranch

CHICKEN SALAD CROISSANT 9

House-made chicken salad and local greens served on a large butter croissant

THE GREEN TOMATO BLT 9

Mix of local lettuce, grilled green tomatoes, house cured bacon and dijonaise on toasted wheat bread



ENTREES

CHICKEN QUARTER 15

A quarter cage free chicken. Your choice of white or dark meat. Served over a pillow of parmesan mashed red potatoes and finished with a light cream sauce

AHI TUNA POKE BOWL 17

Saku tuna, jasmine rice, avocado, wakame, ginger, cucumber, teriyaki and spicy mayo

PETITE SURF & TURF 18

Florida raised petite filet medallions, accompanied by colossal gulf shrimp and topped with a red wine vincotto. Served with Parmesan mashed red potatoes

THE HOMESTEAD 32

8 oz. center cut filet of local beef crusted with black pepper. Served with parmesan mashed red potatoes and roasted brussel sprouts

PESTO TAGLIATTELLE 15

Hand-made, fresh Tagliattelle pasta, blistered cherry tomatoes tossed in a house made, nut-free blend of herbs and oils. Topped with colossal gulf shrimp or chicken breast

SALMON AND DILL CREAM 19

Filet of Atlantic salmon served with a delicate, dill cream sauce finished with butter. Accompanied with our Chef's selection of seasonal vegetables