

EXECUTIVE CHEF NICK WALLACE

SOUP

Soup du Jour \$5 cup / \$7 bowl

Shrimp and Potato Soup \$5 cup / \$7 bowl

SIGNATURE SALADS

Artful Caesar romaine lettuce | Cuban bread croutons
| pecorino cheese | savory tuile | coarse pepper
| fresh tomatoes \$9.00

+ **Moroccan Spiced Shrimp** \$5.00
+ **Marinated Grilled Chicken Breast** \$4.00

Moroccan Shrimp & Grilled Papaya romaine lettuce
| fresh greens | feta | roasted almonds | papaya
| jalapeno-honey vinaigrette \$13.00

Candied Pecan grilled bacon | fresh greens | gorgonzola
| granny smith apples | fresh tomatoes | crispy onions
| apple cider dressing \$10.00

Satsuma & Ruby Beet Salad wild arugula | red quinoa
| shaved fennel | goat cheese | pickled beets
| sherry vinaigrette \$11.00

Southwestern Chicken fresh greens | fresh tomatoes
| roasted peppers | fresh corn | black beans | pickled onions
| cojita cheese | crispy tortillas | chipotle-ranch dressing \$12.00

PASTA OF THE DAY

Served with grilled bread

FOR THE TABLE

"Trio" Spread Herbed goat cheese | artichokes
| olive tapenade | roasted peppers | hummus | pickles
| grilled bread \$9.00

Mason Jar tomato marmalade | herbs | marinated olives
| pickles | grilled bread | olive oil \$10.00

LUNCH Served 11 AM - 2 PM Tuesday - Saturday

SANDWICHES

Served with roasted garlic fries | sweet & spicy ketchup

Grilled Yellow Squash Panini blueberry butter
| wild arugula | fresh tomato | mozzarella | sourdough bread
\$10.00

Juicy Burger fresh bun | onion marmalade | chipotle aioli
| smoked Gouda | fresh tomatoes | crisp lettuce \$11.00

Hickory Smoked B.L.T. Panini avocado | fresh tomatoes
| crisp lettuce | chipotle aioli | whole grain bread
| sliced pork belly \$10.00

Open Faced Avocado with Chicken whole grain bread
| grilled chicken | olive oil | avocado | Satsuma | wild arugula
| coarse pepper | pickled onions \$13.00

Goat Cheese Panini | avocado | peanut pesto | fresh greens
| sourdough bread \$9.00

TACO OF THE DAY

Please ask your server.

BEVERAGES

Soda, Sweet Tea, Unsweet Tea \$2

Domestic Beer \$5 Craft & Import Beer \$6

House Wine \$6 Bloody Mary / Mimosa \$7

Arnold Palmer \$2 Peach Iced Tea \$2.50
sweetened with splenda

DESSERT

listed on the chalk board

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical condition.



MISSISSIPPI MUSEUM of ART



Glennray Tutor (born 1950), *Still Life: A Season of Moment*, 2003, oil on linen. Collection of Mississippi Museum of Art. Purchase, with funds from Charles Holman Fund, 2003.116. Copyright © the artist.