



Vegetarian Menu

Starters

Cajun Kettle Chips-GF 12

Fresh Cajun seasoned Potato Chips baked with Blue Cheese, Caramelized Onions, Peppers and Chives

Spicy Vegetable Samosas 13

Potato Puree and Vegetables wrapped in Pastry & Fried Crispy with Mango Chutney & Tamarind Dipping Sauce

Grilled Portobello-GF 14

Broiled with Smoked Asiago Cheese atop Baby Arugula, Pickled Red Onions & Balsamic Vinaigrette

Entrées

Cane Water Farm Grits-GF 22

Smoked Gouda, Trumpet Mushrooms, Wilted Local Baby Greens and Roasted Baby Carrots with Sun Dried Tomato Vinaigrette

Baby Vegetable Risotto-GF 22

Local Florida Corn Risotto, Baby Carrots, Heirloom Tomatoes and Zucchini with Kalamata Olive Beurre Blanc

Garbanzo Bowl-GF 22

Garbanzo Beans Stewed with Shaved Fennel, Roasted Parsnips, Sun Dried Tomatoes and Baby Spinach with Boca Bay Garden Vegetable Broth

Executive Chef - Michael Kocinski