



## **Vegetarian Menu**

### **Starters**

#### **Wild Mushroom Arancini 12**

Arborio Rice Risotto Balls Stuffed with Fresh Mozzarella and Fried Crispy with Pesto Aioli and Kalamata Olive

#### **Cane Water Farm Coconut Blue Grits-GF 12**

Spiced Indian Corn Relish with Tomato, Almond and Charred Shishito Peppers

#### **Grilled Portobello-GF 14**

Broiled with Crumbled Blue Cheese atop Local Greens, Pickled Red Onions & Balsamic Vinaigrette

### **Entrées**

#### **Shakshuka 22**

Cage Free Eggs Poached in a Spicy North African Tomato Sauce with Peppers, Onions, Roasted Potatoes, Feta, Cilantro Chimichurri Drizzle and Naan Bread

#### **Spring Vegetable Brochette-GF 22**

Skewered and Grilled Local Spring Vegetables atop Wild Mushroom Risotto and Fava Bean-Corn Succotash

#### **Garbanzo Bowl-GF 22**

Garbanzo Beans Stewed with Fiddlehead Ferns, Shaved Radish, Broccoli Florets and Baby Arugula with Boca Bay Garden Vegetable Broth

*Executive Chef - Michael Klocinski*