



Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and local purveyors, where possible.

Cucumber Melon Gazpacho 9 ^{V,N}

A blend of Seedless Cucumbers, Fresh Honeydew and White Grapes with Almonds, Crusty Bread, and EVOO

Citrus Fruit Salad 14 ^{V,GF}

Sliced Oranges and Grapefruit, Chevre, Toasted Almonds, and Lemon Honey Vinaigrette over Mixed Garden Greens

Thai Crunch 14 ^{GF}

Crisp Bibb Lettuce, Shredded Red Cabbage, Cucumbers, Carrot Curls, Shaved Radish, Crushed Cashews, Fried Prawn Cracklings, and Chili Ginger Dressing

Everything Bagel Salad 12 ^V

House Garden Greens topped with Pickled Onion, Boiled Egg, Heirloom Cherry Tomatoes, Fried Capers, Toasted Everything Bagel Chips, and a Dilled Cream Cheese Dressing

Add to any salad: Chicken 6 | Crab Cake 12 | Salmon 8

Side Salad 9

Garden Greens, Cucumber, Heirloom Tomato, and Radish with Choice of Dressing

CHEESE, CHARCUTERIE & CRUDITÉ BOARDS

Served with Flatbread Crackers, Marinated Olives, and House Jam

Soft Cheese 22 | Herb Boursin, Chevre, Brie, Red Grapes, Dried Fruit, Strawberry

Hard Cheese 20 | Swiss, Sharp Cheddar, Smoked Gouda, Marcona Almonds

Garden Veggie 15 | Seasonal Vegetables served with a Spiced Red Pepper Dip ^{V,GF,N}

Cheese & Charcuterie 26 | Prosciutto, Sopprasatta, Salami, Sharp Cheddar, Gorgonzola, Herb Boursin, Mustard Caviar

SHAREABLES

Chef's Daily Grilled Flatbread

Bistro Crab Cakes 21

(2) Seared Lump Crab Cakes, Roasted Poblano Remoulade, Fresh Herb and Microgreen Salad

Grilled Zucchini Sticks & Muhammara Dip 12 ^{V,N}

Roasted Red Pepper Dip with Lemon, Walnuts, Toasted Cumin, Spices, Breadcrumbs, and Garlic

Burrata & Tomato Salad 18 ^{V,N}

Fresh Burrata Cheese with Roasted Tomato Tapenade and Grilled Crostini finished with Fresh Basil and Fennel Oil

ENTRÉES

(3) Seared Day Boat Scallops 27 ^{GF}

Tropical Fruit Salsa, Mango Pulp Vinegar, House Micro Radish, and Balsamic Drizzle

Grilled 6 oz Filet Mignon 30

Roasted Poblano Potato Cake and Umami Porcini Butter

Spiced Shrimp & Grits 28 ^{GF}

Roasted Sweet Corn, Burst Tomatoes, Grated Cotija Cheese, and Cilantro over Creamy Grits

SANDWICHES

Grilled Salmon Sandwich 19

Grilled 5 oz Salmon Filet, Pea Shoots, Miso & Chive Mayo, and Kimchi on a Toasted Whole Grain Bun

Bistro Burger 18

(2) 4 oz Seared Angus Patties layered with Caramelized Onions, White Cheddar, Aioli, and Quick-Pickled Cucumbers on a Brioche Bun

Smashed Avocado Toast 14

Mediterra 8-Grain, 3-Seed Bread toasted with Tomato Butter, Avocado Smash, Sea Salt, Lemon, and Sunny-Side-Up Egg