

Small Plates

- Crispy shrimp roll ups** with tomato ginger dipping sauce, apple fries and blackberry balsamic drizzle \$3.95
- Portabella mushroom sandwich** topped with herbs d'provence and roasted creamed garlic sauce \$3.95
- Fresh spinach artichoke hummus** with basil pesto, crispy herb wafers, olive fondu, labneh and extra virgin olive oil \$3.75
- Coffee and cream soup**, based on a very rich chicken broth polished with mascarpone cheese. This soup has delicate flavors of Panamanian coffee and cinnamon and is finished with frothed orange cream \$3.35
- Tarragon pernod scented lobster velouté** served with anise swirl and chive eyes \$3.35
- Soup of the day** – a steaming portion of this morning's specialty soup \$3.35
- The soup sampler** is a sample of all three of our soups \$4.50

Cool Green Plates

- Oven roasted asparagus salad** with crumbled nut fontina crema and sweet red pepper sauce Half \$3.95 Full \$7.50
- Baby spinach strawberry feta salad** dressed with lemon basil emulsion and topped with grape tomatoes Half \$3.95 Full \$7.50
- Garlic roasted pulled chicken tender Cob salad** with avocado, roma tomato and applewood smoked bacon dressed in champagne vinaigrette Half \$3.95 Full \$7.50
- Apple, cranberry, hazelnut, romaine salad** tossed with herbed croutons, pickled red onions and gorgonzola blue cheese dressing Half \$3.95 Full \$7.50

Sharing Plates

- Combine any half salad with any soup \$8.25

Hot Plates

- Char roasted five spice glazed pork tender** crowned with crispy onion bites, root vegetable mash, maderia sauce au jus and yukon gold puree \$8.25
- Thai soy grilled chicken** peanut curry with crispy papadams, coconut rice, cilantro sambal and cranberry apple chutney \$8.25
- Pan seared beef tender with pane sweetbread, Bookmaker style**, atop butternut squash corn bread, asparagus, sour creamed horseradish chive gastric and beaujolais glagage \$8.95
- Tilapia Bahian style** served with creamy manioc polenta, crispy black bean cake, passion fruit caviar and haricot vert \$8.25
- Fresh chicken breast and mushroom Bhoona** served on coconut rice, fresh lime yogurt, sweet pepper relish and fried lentil wafer \$8.25

By the Glass

- Sparkling Beverages \$2.25
- Freshly squeezed Pink Lemonade \$2.25
- Natural Juices (orange, cranberry, or apple juice) \$2.00
- Milk (whole or skimmed) \$1.50
- Soda \$1.50
- Hot or Iced Tea (freshly brewed) \$1.50

By the Cup

- Latte-style Coffee \$3.25
- Cappuccino \$3.25
- Espresso Coffee \$1.50
- Coffee (fresh ground, regular or decaffeinated) \$1.25

The Finishing Plate

- Your server will present a selection of today's featured desserts. \$3.95

*Cooked to order. Consuming raw or under cooked meat may increase your risk of food borne illness.