

Chilled

DAMMANN FRÈRES ICED TEA **3.5**

NM SPICED ICED TEA **4**

PEACH ICED TEA **3.5**

REPUBLIC OF TEA **6.5**

decaffeinated ginger peach
darjeeling
passion fruit

STRAWBERRY LEMONADE **5**

POMEGRANATE FIZZ **5**

PEACH-JITO **5**

fresh brewed tea, mint, peach and soda splash

LAVENDER ORANGE SPARKLE **5**

fresh oj, lavender, lemon-lime and club soda

HANK'S SODA **4**

root beer, diet root beer

HANK'S ROOT BEER FLOAT **6**

ACQUA PANNA®

PREMIUM STILL WATER **500mL 4 | 1L 8**

S.PELLEGRINO®

SPARKLING WATER **500mL 4 | 1L 8**

Coffee, Espresso & Tea

DRIP COFFEE **4**

we offer our signature house blend, Corsica

ESPRESSO **4**

we offer our signature house blend, Nizza

CAPPUCCINO **4**

espresso and milk, topped with a layer of airy foam

CAFFÉ LATTE **5**

espresso and milk, topped with a thin layer of
silky micro-foam

CAPPUCCINO VIENNESE **5.5**

espresso, steamed milk, whipped cream,
dash of cocoa powder

HOT CHOCOLATE **5**

dark chocolate mixed with steamed milk

DAMMANN FRÈRES LOOSE LEAF

HOT TEA ASSORTMENT **5**

breakfast, earl grey, jardin bleu, goût russe,
yellow lemon, anji, chamomile

For specific calorie information about our beverages
please inquire of your server.

Starters

TODAY'S SOUPS cup 7.5 | bowl 10
seasonally inspired.

ARANCINI 12
 mozzarella, marinara, parmesan.

SWEET POTATO & PARMESAN FRIES 10
roasted garlic aioli.

LOX AND EGGS 12
classic deviled eggs, lox, grilled bread crisps,
capers, onion, dill, mustard sauce.

CRISPY CALAMARI 12
breaded calamari, pomodoro sauce,
horseradish aioli, lemon.

CRAB SALAD STACK 18
 jumbo lump crab, tomatoes, mango, avocado,
petite greens, pink grapefruit salad,
lemon-saffron aioli.

Composed Salads

GRILLED LEMON SHRIMP SALAD 24.75
 mixed greens, quinoa, chickpeas, feta, tomato,
cucumber, artichokes, light greek vinaigrette.

SEARED SALMON FILET* 26.5
 melted goat cheese, greens, hearts of palm, artichokes,
cherry tomatoes, light white balsamic vinaigrette.

BISTRO SALAD 20
 roasted turkey, spinach, granny smith apples,
sun-dried fruit, spiced pecans, blue cheese,
light balsamic vinaigrette.

ITALIAN TUNA & GREENS 22
 olives, chickpeas, cherry tomatoes, red onion,
long-stem artichokes, parmesan cheese,
red wine vinaigrette.

CRAB & SHRIMP LOUIE 28
 romaine, egg, avocado, tomato, cucumber,
louie dressing.

CRAB CAKE SALAD 25
mixed greens, avocado, tomato, julienned vegetables,
honey-lime vinaigrette.

GREEN GRATITUDE BOWL 20
local baby lettuces, sprouts, avocado, cucumber,
zucchini "spaghetti", freekeh, pistachios,
goat cheese, light green goddess.
with turkey 24
with salmon* 28.5

MANDARIN ORANGE SOUFFLÉ 22
classic chicken salad, seasonal fruit,
today's sweet bread.

Sandwiches

TUSCAN GRILLED CHICKEN MELT 19
ciabatta, fresh mozzarella, arugula, pesto, tomato, grilled peppers, petite salad, fruit.

ROASTED TURKEY & HAVARTI 19
tomato, bacon, avocado, lettuce, sourdough, green goddess aioli, fruit, chips.

SALMON TACOS* 24
 blackened salmon filet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

VEGETABLE WRAP 18.75
 grilled zucchini, peppers, portobello, artichoke, cucumber, lettuce, tomato, hummus, wheat wrap, salad, fruit.

GRILLED CHEESE BTA 19
cheddar, bacon, tomato, avocado, sourdough, today's soup and fruit.

ITALIAN ROAST BEEF SANDWICH 20
shaved thin, spicy hot pepper, mozzarella, arugula, tomato, ciabatta roll, herb mayonnaise, fries.

TODAY'S SAMPLER 18.5
cup of soup, one half tuna pecan, classic chicken salad, egg salad or turkey breast sandwich and seasonal fruit.

ALL-NATURAL BURGER* 19
cheddar, caramelized onion, tomato, lettuce, pickle, chipotle aioli, brioche bun, fries.

Main Selections

SAUTÉED BAY OF FUNDY SALMON FILET 26.5
 variegated beans, fingerling potatoes, marcona almonds, thyme, shallot butter, broth.

CHICKEN PAILLARD MILANESE 22
herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

ANDEAN DREAM QUINOA PASTA 18
 roasted red pepper, asparagus, mushrooms, spinach, garlic, parmesan, olive oil, parsley.
with shrimp **26**

CHEF'S DAILY FEATURE AQ



VEGETARIAN



GLUTEN-FREE

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more adults, a 20% service charge will be added.

Before placing your order, please inform your server if a person in your party has a food allergy.

