



STARTERS

Chips and Dip Trio 18

charred tomato salsa, guacamole & queso

Carne Asada Fries 15

grilled steak, queso, avocado salsa, garlic crema, cotija, jalapenos

Mexican Street Corn 9

sweet corn, mexican mayo, cotija, tajin, chips

FLUFFY TACOS

Pick 2 for 18 | Pick 3 for 22

served with rice & beans

BIRRIA CON QUESO

adobo braised beef, queso frito, avocado salsa, onion and cilantro

CARNE ASADA

grilled steak fajitas, garlic crema, charred tomato salsa, onion and cilantro

POLLO ASADO

spiced grilled chicken, garlic crema, peanut salsa macha, onion and cilantro

PESCADO

Grilled mahi, chipotle crema, cabbage slaw, onion and cilantro

CARNITAS

confit pork, pork rind, salsa fresca, onion and cilantro

RAJAS CON QUESO

onions and poblanos, sweet corn, queso frito, garlic crema, salsa, cilantro

HANDHELDS

served with rice and beans

California Burrito 18

grilled steak or chicken, fries, queso frito, garlic crema, avocado & tomato salsa

Crunchwrap 18

grilled steak or chicken, crispy tortilla, queso, chipotle crema, salsa, lettuce

QUICK BITES

Indo Chinese Sweet & Tangy Wings 14

boneless wings tossed in a manchurian sauce topped with ranch

Zazzy Masala Fries 10

classic potato fries with chef's robust indian spices and garlic aioli

Tikka Masala Flatbread: Chicken or Paneer 14

tandori naan bread topped with tikka sauce and fresh herbs

Samosa: Chicken 14 Veg | Vegan 12

crispy indian snack filled with potato/peas or ground chicken

Spinach Pakora Veg | Vegan 12

crispy deep fried spinach fritters made with lentil flour and herbs

SHARABLE

Feast Platter 42

two lamb lollipops

two skewers of chicken kabobs

two pieces of boneless tandoori chicken

four samosas of your choosing chicken or veg

Pizza Combo 30

thin crust pizza loaded with tikka masala sauce, diced tandoori, chicken or paneer cube toppings

pick any one quick bite item

WRAPS AND PIZZA

Kathi Wrap Chicken or Paneer 18

marinated chicken or paneer indian cottage cheese wrapped in flaky paratha bread with sautéed veggies and chef sauces

Tikka Masala Pizza Chicken or Paneer 21

thin crust pizza with tikka masala sauce with diced tandoori chicken or paneer cube toppings

CHEFS MASTERPIECE

pick any 2 side items

Lamb Lollipop 30

lamb chops marinated in chefs secret spice and cooked to perfection

Chicken Kabob GF 24

marinated boneless chicken threaded on skewers and cooked to perfection

Butter Chicken GF 24

boneless chicken cooked in a zesty tomato gravy, enriched with fenugreek leaves and fresh cream

Tandori Chicken GF 24

a classic favorite of indian cuisine, chicken marinated in ginger, garlic, yogurt and spices

Tiki Marsala Shrimp GF 24 | Paneer 22

marinated with chef's secret spices and cooked in rich tomato gravy with fenugreek leaves and fresh cream

Chole Curry VG, Vegan, GF 22

chickpeas cooked home style with onion, tomato, garlic and ginger

SIDE ITEMS

Paratha 5 Poori 5

Indian flaky bread fluffed deep fried Indian Bread
Steamed Broccoli 5 Basmati White Rice 5



STARTERS

***Crispy Rice with Spicy Tuna 15**

avocado mash, spicy mayo, tobiko

Crispy Pork Pot Stickers 12

ponzu, chili crisp, pickled slaw

Sushi Fries 15

shoestring fries, crab salad, spicy mayo, hoisin glaze, tobiko

WABI BAO BUNS

Mix and Match Bao Buns 12

per order of 2

Pork Belly

pickled carrot, cucumber, hoisin glaze

Karage Fried Chicken

cucumber, pickled slaw, scallion, spicy mayo

Crispy Shrimp

cucumber, chili crisp aioli

Chili Crisp Mushroom

cucumber, pickled slaw, tagarashi

WABI FRIED RICE

Crispy Brussels & Vegetable Fried Rice 16

chili ginger mushrooms, baby bok choy

Cracklin Shrimp Fried Rice 19

scallion, bean sprouts, ginger, roasted garlic, chili aioli, scrambled egg, purple slaw

WABI SPECIALTIES

Karage Fried Chicken Fried Rice 18

scallion, ginger, garlic, bean sprouts, egg, pickled slaw, chili crisp aioli

Dragon Noodles 18 add Chicken 5 | Shrimp 7

ginger, garlic, scallion, dragon sauce, pickled cabbage, bok choy, carrots, mushrooms

Birria Ramen 25

chili roasted broth, scallion, watermelon radish, sweet corn, baby Bok choy,

chicharron, pickled egg

Porky Pig Ramen 22

pork belly, ground pork, egg, bok choy, bean sprouts, mushrooms, sesame seeds



Fork & Hen

STARTERS

Jalapeno Hushpuppies 9

sweet corn, buttermilk ranch

Fried Green Tomatoes 12

cornmeal, buttermilk ranch, mixed greens

Waffle Fries 7

HANDHELDS

F & H Original Fried Chicken Sandwich 16 | make it Hot 1

ranch, sweet and sour pickles, waffle fries

Buffalo Fried Chicken Wrap 16

Blue cheese, coleslaw, sweet and sour pickles, waffle fries

Crab Grilled Cheese 18

local sourdough, boursin cheese, white cheddar, sundried tomato, waffle fries

Farmhouse Burger 18 add Sunnyside egg 2 | add bacon 3

half pound angus beef, caramelized onions, pimento cheese, LTOP, waffles fries

F & H SPECIALS

4 Cheese Mac and Cheese 15 | add Chicken 5

cavatappi pasta, four cheese mornay sauce, grated parmesan

Chicken Tender Plate 16

four jumbo chicken tenders, coleslaw, waffle fries, choice of sauce

Country Style Chicken & Waffles 19

hot honey syrup, whipped butter

F & H Cobb Salad 16

buffalo tenders, blue cheese, tomatoes, egg, bacon, seasoned greens, buttermilk ranch

SAUCES

house garlic dill ranch, honey mustard, buffalo, honey bbq

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SMALL PLATES

*Beef Tartare 17

sea salt seasoned bistro filet served raw, diced and tossed with our house mustard caper dressing, topped with egg yolk, sliced caperberry and served with focaccia toast points

Caramelized Cauliflower 14

oven roasted cauliflower with layers of whipped goat cheese, pistachio pesto, a classic recipe from nashville, atop a locally baked herbed focaccia bread finished with candied pecans and local honey drizzle

Apple Arugula Salad 14

locally grown arugula tossed with granny smith apple matchsticks, crumbled feta cheese, roasted red peppers, candied pecans in a local honey and chile vinaigrette and finished with extra virgin olive oil

Butternut Caprese Salad 14

roasted butternut squash medallion layered between a seasoned tomato slice, fresh whole milk mozzarella, balsamic glaze, pistachio pesto and finished with extra virgin olive oil

Bacon Fat Brussels 12

bacon fat roasted brussel sprouts tossed with romesco, bacon lardons, roasted shallots and topped with goat cheese and grated parmesan

Crispy Crab Cake 16

house made crab cake, atop locally grown arugula, chorizo, corn, shaved red onion, heirloom cherry tomatoes in a local honey and chile vinaigrette with a house made lemon pickle tartar sauce

Creamy Seafood and Sweet Corn Chowder 16

house made sweet corn chowder with shrimp, mussels, smoked salmon and served with garlic baton and chives

ENTRÉE CREATIONS

Duck and Waffles 32

crispy skin farm raised duck breast, pan rendered and basted in its own fat, sliced and served with duck fat waffle, sage butter and 100% maple blackberry syrup. chef temperature medium suggested

Pan Roasted Marinated Salmon 28

served over horseradish cauliflower puree, seasoned oven roasted cauliflower florets, pickled peppers and carrots and unagi glaze. chef temperature medium suggested

Cast Iron Seared Bistro Filet 34

seared and butter basted bistro filet, sliced over smoked cheddar horseradish yukon mashed potatoes, charred broccoli and finished truffled red wine veal demi glaze. chef temperature medium suggested

Seared U/10 Sea Scallops 37

pan seared and butter basted u/10 sea scallops served over a creamy forest mushroom risotto, finished with capers, orange zest, truffle oil and parmesan cheese

Slow Braised Beef Short Rib 33

red wine braised short rib served over a parmesan and red pepper polenta, finished with crispy shallots and a red wine demi glaze

Crispy Crab Cake Dinner 37

house made crab cakes, pan seared in butter and served over old bay ranch potatoes with romesco and house made lemon pickle tartar sauce

CHEF SELECTS

add any of the following chef prepared proteins to your entrée or salad

Bistro Filet 15	Shaved Black Truffle 8
Crispy Skin Duck Breast 15	Five Sautéed Shrimp 8
Seared Foie Gras 15	Smoked Salmon 8
Pan Seared Salmon 15	Bacon Lardons 8
Two Seared U10 Scallops 10	Chicken Breast 8
Jumbo Lump Crab Cake 10	

CRAFT BITES

all bites served with crispy ranch potatoes

Patty Melt 16

short rib and brisket blended smash burger topped with balsamic caramelized onions, smoked cheddar cheese, chipotle aioli on toasted sourdough bread

Short Rib Grilled Cheese 17

short rib braised slow and low, shredded and tossed with balsamic caramelized onions in-between butter toasted sourdough with melted smoked cheddar and gouda cheese

Hot Salt Chicken Sausage 14

panned seared chorizo chicken sausage on a hoagie sausage roll with pickle and shallot relish, romesco sauce and our house made tartar sauce



STARTERS

Table Side Flaming Cheese 14

halloumi cheese drizzled with citrus hot honey, served with fig compote alongside grilled pita bread

Dip Trio 18

hummus, tzatziki, baba ghanoush served with local sourdough, pita and crackers single selection 8

Charred Octopus 18

spanish octopus served with hazelnut romesco and a marinated chickpea-cucumber salad

Crispy Phyllo Shrimp 16

head-on prawns wrapped in flaky phyllo pastry served with spicy yoghurt and lemon

Spinach-Artichoke Dip 16

baked with capers and house-blend cheeses served with local grilled breads

Fried Calamari 18

hand-breaded served with banana peppers, spicy yoghurt and lemon

MAIN COURSES

Greek Salad 16 Add Chicken 6 | add Octopus 8

tomatoes, cucumbers, onions, peppers, and olives marinated in a greek vinaigrette topped with feta cheese

Chicken Gyro 18

tzatziki, roasted tomatoes, lettuce and onions wrapped in a pita served with seasoned fries

Greek Meatballs 20

grilled beef and pork mince over hummus, topped with pickled onions served with pita and seasoned fries

Greek Lemon Chicken 25

pan seared chicken breast, topped with lemon caper butter sauce served with roasted potatoes and grilled asparagus

STARTERS

Norma's Meatballs 14

marinara, parmesan cheese, ricotta cheese, garlic bread

Garlic Knots 9

knots in garlic butter, parmesan cheese, parsley, served with marinara sauce

Truffle Bruschetta 17

ricotta, fresh tomatoes, onions, basil, truffle balsamic glaze

Burrata 18 add Prosciutto 5

house made herb oil, heirloom tomatoes, balsamic glaze and garlic bread

Garlic Shrimp Sofrito 19

roasted peppers, onion, garlic, jalapenos, served with garlic bread

Charcuterie Board 38

prosciutto, salami, chef choice of chesses, olives, roasted peppers, herbed oil, toasted bread

Florida Caesar Salad 14 add Grilled Chicken 6 | Shrimp 7

crisp romaine lettuce, strawberries, blueberries, oranges, parmesan cheese, caesar dressing, garlic bread

CREATE YOUR OWN PIZZA

Classic Cheese Pizza 16

Toppings 2.50

pepperoni, salami, prosciutto, fresh mozzarella

Meatballs 5

Chicken 6

Toppings 1.50

tomatoes, arugula, olives, roasted peppers,

jalapeno, fresh basil, banana peppers, garlic, herb oil

SANDWICHES

Caprese Chicken Sandwich 15

baked chicken breast, topped with marinara sauce & mozzarella, breadcrumbs, fresh tomatoes, sliced mozzarella, balsamic glaze, and fresh basil on a toasted roll served with a caesar salad

Steak Sandwich 18

shaved ribeye, sauteed onions & peppers, mozzarella cheese on a toasted roll. served with a side caesar salad.

PASTA ENTRÉE'S

Norma's Chicken Parmesan 26

baked chicken breast topped with marinara, mozzarella, basil, breadcrumbs served over linguini and with garlic bread

Fettuccine Alfredo 23 add Chicken 6 | Shrimp 7

cream, parmesan, cracked black pepper, served with garlic bread

Shrimp Scampi 28

sauteed shrimp with garlic butter & lemon sauce, parmesan, served over linguini with garlic bread

**Fra Diavolo 22 add Chicken 6 | Shrimp 7

spicy marinara, roasted red peppers, heirloom tomatoes, roasted

garlic, parmesan, served over linguini with garlic bread

** can be made vegan



APPETIZERS

Coconut Shrimp 15

shrimp tossed in shredded coconut, fried golden brown and served with a sweet spicy sauce

Wings 14 Jerk, Sweet Chili or Agave

Mini Cocktail Jamaican Patties Beef 9 | Chicken 7 | Veggie 6

Conch Fritters 12

Full Size Jamaican Patty 5 Chicken or Beef

fresh baked crust filled with beef or chicken

ENTREES

Jamaican Pepper Steak 28

thin cut sirloin prepared with bell peppers

Jerk Chicken 18

grilled chicken seasoned and marinated in a classic jerk sauce, served medium to spicy

Curry Chicken 18

seasoned well, cooked down in a savory curry sauce, bursting with flavor

Curry Shrimp 22

flavorsome island curry shrimp with potato

Caribbean Beach Salad with Chicken 16 | with Shrimp 20

crisp romaine lettuce, black beans, tomatoes, diced pineapple, tangerine, carrots, onions served with a raspberry vinaigrette

Oxtail 28

braised oxtail with butter bean cooked until meat is tender and juicy

Rasta Pasta Chicken 20 | Shrimp 26

tender chicken breast or shrimp, penne pasta cooked in heavy cream, bell peppers and a hint of jerk seasoning served medium to spicy

Jerk Pork 20

pork shoulder marinated in jerk sauce and cooked to perfection

Steamed Snapper 30

Filet or Whole Fish

whole snapper fish seasoned and cooked with spices, vegetables including okra and carrots

Whole Snapper Escovitch 30

crispy whole fried snapper fish topped with a spicy pickled vegetable medley

SIDES

Rice and Peas 6	White Rice 4
Steamed Veggie 4	Garden Salad 4
Plantains 5	Roti 8

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