



STARTERS

Mexican Street Corn "Esquite" 10
charred sweet corn, mayo, cotija, tajin, tortilla chips
Yucca Fries 10

garlic butter, cilantro, cotija cheese, jalapeno ranch
Shrimp Ceviche 16
cilantro lime marinade, onions, green olives, tajin, tortilla chips
Chips and Dip Trio 18

charred tomato salsa, guacamole and queso
Carne Asada Fries 16
grilled steak, queso, avocado salsa, garlic crema, cotija, jalapenos

Birria Nachos 18
adobo braised beef, queso, avocado salsa, chipotle crema, queso frito, jalapenos, onions, and cilantro

***Seared Ahi Tuna Tostadas 18**
avocado, chipotle crema, pickled red onion, scallions, cilantro

FLUFFY TACOS served with rice and beans

Pick 2 for 18 | Pick 3 for 22

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| Birria Con Queso
adobo braised beef, queso frito
avocado salsa, onion & cilantro | Carne Asada
grilled steak fajitas, garlic crema,
charred tomato salsa, onions & cilantro |
| Pollo Asado
spiced grilled chicken, garlic crema
peanut salsa macha, onions & cilantro | Pescado
grilled mahi, chipotle crema, slaw
onions & cilantro |
| Rajas Con Queso
onions and poblanos, sweet corn,
queso frito, garlic crema, salsa, cilantro | Camaron
grilled shrimp, chipotle crema,
avocado salsa, cabbage slaw |

HANDHELDS served with seasoned fries

California Burrito 20
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
Quesadilla 18 | Chicken | Steak | Shrimp
choice of protein, house blend cheeses, garlic crema, charred tomato salsa

SPECIALTY ENTREE

Steak Fajitas 28 Add Shrimp 6
grilled skirt steak, caramelized onions and peppers, flour tortillas, mexican rice and beans, all the fixings

QUICK BITES

Naan Dippers 16 | Shrimp | Paneer
mini tandoori naan topped with fried shrimp or paneer coated with secret sauce and garlic aioli
Apollo Fish Fry 18
an authentic Indian seafood snack with fried boneless fish tossed in apollo sauce, curry leaves and green chilies
Manchurian Boneless Wings 16
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
Chicken Kabob GF 16
marinated boneless chicken threaded on skewers and cooked to perfection
Tandoori Chicken GF 16
a classic favorite of indian cuisine, chicken marinated in ginger, garlic, yogurt, and spices
Tikka Masala Flatbread: Chicken or Paneer 15
tandoori 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 12 | Veg/Vegan
crispy deep fried spinach fritters made with lentil flour and herbs`

SHARABLE

Feast Platter 42
two lamb lollipops, two chicken kabob skewers, two pieces of boneless tandoori chicken, and four samosas of your choosing chicken or veg ** No substitutions

WRAP, SANDWICH, AND PIZZA

Pulled Butter Chicken Sandwich 20
slow cooked pulled chicken tossed in tikka sauce garnished with cheese, arugula, mayo chili garlic sauce served on lightly toasted bread and served with masala fries
Lamb Sandwich 20
100% ground lamb infused with Indian spices and herbs, cheese, arugula, fried onions stuffed in toasted bread served with masala fries
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

CHEF'S MASTERPIECE pick any 2 side items

Lamb Lollipop 30
lamb chops marinated in chefs secret spice and cooked to perfection
Butter Chicken GF 24
boneless chicken cooked in a zesty tomato gravy, enriched with fenugreek leaves, fresh cream
Lamb Curry GF 28
tender boneless lamb slow cooked in chef's curry sauce
Tikka Masala Shrimps 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 | Steamed Broccoli 5 | Basmati White Rice 5



APPETIZERS

Coconut Shrimp 15
shrimp tossed in shredded coconut, fried golden brown and served with a sweet spicy sauce
Wings 14 | Jerk | Sweet Chili | Calypso Fried
Mini Cocktail Jamaican Patties Beef 9 | Chicken 7 | Veggie 6
Conch Fritters 14
Full Size Jamaican Patty 5 | Chicken | Beef
fresh baked crust filled with beef or chicken

ENTREES

Jamaican Pepper Steak 28
thin cut sirloin prepared with bell peppers
Jerk Chicken 20
grilled chicken seasoned and marinated in a classic jerk sauce, served medium to spicy
Curry Chicken 20
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 | Shrimp 20
crisp romaine lettuce, black beans, tomatoes, diced pineapple, tangerine, carrots, onions served with a raspberry vinaigrette
Oxtail 30
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

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

We offer a 3% Cash Discount on
Credit Card Convenience Fee



STARTERS

Table Side Flaming Cheese 15
halloumi cheese served with sour cherry compote, alongside grilled pita bread
Dip Trio 18 | Single Selection 8
hummus, tzatziki, and red pepper whipped feta served with local sourdough, pita, and crackers
Charred Octopus 20
crispy fingerling potatoes, chorizo, harissa aioli, capers and pickled red onions
Greek Fries 12
seasoned fries topped with roasted red pepper yoghurt, crumbled feta, capers and fresh herbs
Greek Steamed Mussels 20
cooked in a spicy tomato fennel broth topped with capers and finished with ouzo, and herbs, served with grilled sourdough
Spinach-Artichoke Dip 18
baked with capers and house-blend cheeses served with local grilled breads
Crispy Calamari 19
hand-breaded served with banana peppers, artichokes, spicy marinara and lemon
Zucchini Fritters 12
zucchini mixed with fresh herbs and feta, served over lemon yogurt and warm honey

SALADS, HANDHELDS AND PLATTERS

Greek Salad 16 | Chicken 8 | Octopus 10 | Salmon 12
tomatoes, cucumbers, onions, peppers, romaine lettuce and olives marinated in a greek vinaigrette topped with feta
Chicken Gyro 18
tzatziki, roasted tomatoes, lettuce, and onions wrapped in a pita, seasoned fries
Lamb Burger 20
grilled beef and lamb patty, tzatziki, roasted tomato, caramelized onion and arugula on toasted sourdough bun, served with seasoned fries
Salmon Skewer Platter 22
grilled salmon skewers served with house salad, tzatziki, grilled pita, seasoned fries
Grilled Chicken Platter 22
yoghurt marinated chicken thighs served with house salad, hummus, grilled pita and fries

SPECIALTY ENTREES

Greek Lemon Chicken 28
seared chicken breast served over greek style spinach risotto, grilled broccolini, topped with a lemon caper demi-glace
Slow Braised Beef 28
braised until fork tender, served with roasted carrots, pearl onions and greek potato puree, finished with spiced red wine sauce and herb gremolata
Grilled Lobster Tails 32
tossed in harissa infused olive oil and served over parmesan butter couscous, topped with blistered tomatoes and fresh herbs

Parties of 6 or More Guests Will Have 20% Gratuity Added To Their Checks



SMALL PLATES

- *Beef Tartare 17**
sea salt seasoned bistro filet served raw, diced and tossed with our house mustard caper dressing atop toasted sourdough with "mac" sauce and finished with pickles, shaved onion, and truffle scented arugula
- 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 virgin olive oil
- Bacon Fat Brussels 15**
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 tartar sauce.
- Thai Lobster Butternut Bisque 16**
rich lobster bisque infused with butternut squash, coconut milk and sherry, finished with lump crab meat, smoky paprika oil, and parmesan cheese baton

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 35**
pan seared and butter basted bistro filet, sliced over wild forest mushroom risotto and finished with a truffled red wine veal demi-glace and fresh grated truffle
*chef recommends the temperature medium rare for the filet
- Pan Seared Scallops and Shrimp 37**
pan seared scallops and shrimp served with whipped yukon potatoes and broccolini finished with a garlic lemon herb sauce
- Cast Iron Seared Pork Tenderloin 34**
pork tenderloin brined in our house made pickle brine, pan seared and butter basted over herbed cheese curd polenta with sweet onion marmalade and finished with pork demi-glace and toasted cornbread crumbles
- 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

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| 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 13 | Bacon Lardons 8 |
| Three Seared Scallops 13 | Chicken Breast 8 |
| Jumbo Lump Crab Cake 12 | Pork Tenderloin 14 |

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
- Crab Cake BLT 19**
our house made crab cake, thick cut bacon, seasoned tomato, arugula, and an old bay lemon aioli between butter toasted sourdough
- Crispy Pork Belly 16**
crispy pork belly with pickled vegetables, sambal-ginger aioli served with butter toasted bakery hoagie roll



STARTERS

- Chili Garlic Edamame 12**
korean chili powder, garlic, ginger, sea salt
- Crispy Pork Pot Stickers 12**
pickled cabbage, chili crisp, ponzu
- Shrimp Summer Rolls 18**
cucumber, carrots, rice noodles, basil peanut sauce
- Firecracker Shrimp 15**
tempura fried, sriracha mayo, chili crisp, sesame, scallion
- General Tso Cauliflower 12**
soy glaze, sesame seeds, pickled cucumber, scallion, chili flakes
- *Spicy Tuna Rice Cakes 16**
avocado wasabi mash, spicy mayo, tobiko, furikake
- Chicken Lettuce Wraps 18**
mushrooms, hoisin glaze, water chestnuts, iceberg lettuce, peanut sauce

WABI BAO BUNS

- Mix and Match Bao Buns 14**
per order of 2

- Pork Belly**
cucumber, pickled carrot, spicy mayo
- Karage Fried Chicken**
cucumber, pickled carrot slaw, spicy mayo
- Crispy Tofu**
cucumber, pickled carrot slaw, spicy mayo

ENTREES

- Vegetable Fried Rice 18 | Chicken 4 | Shrimp 4 | Tofu 4**
garlic, ginger, soy glaze, bok choy, mushrooms, brussel sprouts, carrots, bean sprouts, long beans, egg
- Dragon Noodles 22 | Chicken 6 | Shrimp 6 | Tofu 6**
garlic, ginger, soy glaze, bok choy, mushrooms, brussel sprouts, carrots, bean sprouts, long beans, egg, chili crisp
- Char Siu Ramen 25**
egg noodles, ground chili pork, mushrooms, toasted sesame, bok choy, boiled egg, bean sprouts, furikake, lime

STARTERS

- Norma's Meatballs 17**
marinara, ricotta cheese, parmesan, served with toasted garlic bread
- Garlic Knots 11**
drowning in garlic butter, parmesan, parsley, served with marinara sauce
- Truffle Bruschetta 17 | Prosciutto 5**
ricotta, roma and heirloom tomatoes, onion, garlic, basil, truffle balsamic glaze
- Burrata 18 Prosciutto 5**
basil pesto, roasted heirloom tomatoes, balsamic, herb oil, toasted garlic bread
- Charcuterie Board 40**
prosciutto, salami, gouda, manchego, blueberry goat cheese, olives, roasted peppers, fresh fruit, toasted garlic bread

SALAD

- Florida Caesar Salad 14 | Grilled Chicken 6 | Shrimp 7**
crisp romaine lettuce, strawberries, blueberries, oranges, parmesan cheese, caesar dressing, garlic bread

PIZZA

- Classic Cheese Pizza 16**
Toppings 1.25
fresh mozzarella | ricotta | tomatoes | arugula | olives | roasted red peppers | jalapenos | fresh basil | banana peppers | balsamic | roasted garlic | pepperoni | salami | prosciutto | meatballs

Whole Burrata 5

SANDWICHES

- Chicken Caprese 16**
baked chicken breast topped with marinara, mozzarella, balsamic glaze and basil, on a toasted roll with sliced tomatoes and fresh mozzarella served with a side caesar salad
- Steak Sandwich 18**
shaved steak with sauteed onions and peppers, mozzarella cheese, on a toasted roll served with a side of garlic aioli and a side caesar salad

FRESH PASTA

- Chicken Parmesan 26**
hand crusted chicken breast, marinara, basil, over linguini served with garlic bread
- Fettuccine Alfredo 23 | 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
- Creamy Pesto 22 | Chicken 6 | Shrimp 7**
basil, garlic, lemon juice, cream, roasted heirloom tomatoes, over linguini served with garlic bread



APPETIZERS AND SALADS

- Jalapeno-Cheddar Hushpuppies 12**
sweet corn, cajun aioli
- Fried Green Tomatoes 14**
corn relish, buttermilk ranch, seasonal greens
- Bacon Deviled Eggs 10**
crispy bacon, dill pickles, seasoned salt
- Wedge Salad 18 | Blackened Mahi 9 | Grilled Chicken 6 | Tenders 6**
iceberg, bacon lardons, blue cheese, cherry tomatoes, candied walnuts, balsamic glaze
- F & H Salad 18 | Blackened Mahi 9 | Grilled Chicken 6 | Tenders 6**
arugula, corn relish, red onion, tomatoes, bbq ranch

HANDHELDS

- Fried Green Tomato BLT 18**
sourdough bread, fried egg, bacon, lettuce, fried green tomato, garlic aioli, waffle fries
- Black And Blue Burger 22**
two smashed patties, fried egg, bacon, cheddar cheese, garlic aioli, arugula, waffle fries
- Farmhouse Burger 18**
two smashed patties, cheddar cheese, crispy onions, honey mustard, tomato, lettuce, pickles, waffle fries
- Chicken Sandwich 18**
buttermilk fried, pickles, shredded lettuce, curry mayo, tomato, pickle, waffle fries

Buffalo Chicken Wrap 16

- breaded chicken, lettuce, tomato, pickles, blue cheese crumbles, coleslaw, wrapped in a tortilla served with waffle fries
- Teriyaki Glazed Mahi Sandwich 18**
grilled pineapple, mayo, lettuce, red onion, waffle fries

ENTREES

- Chicken Tender Plate 20**
four fried chicken tenders, waffle fries
- F & H Mac & Cheese 18 | Chicken Tenders 6**
cavatappi pasta, four cheese blend, parmesan crust
- Chicken & Waffles 24**
buttermilk fried chicken, peach compote, syrup, honey butter
- Fried Chicken Plate 25**
four cheese mac, choice of side, honey cornbread

SAUCES

- Cajun Aioli, Curry Mayo, Buffalo Ranch, Honey Mustard, Blue Cheese

SIDES

- Coleslaw 6 Waffle Fries 9
Honey Cornbread 6 Four Cheese Mac 9

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have a Certain Medical Condition

