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**Small Plates**

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<b>SEASONALLY INSPIRED SOUP OF THE DAY</b>	7
accoutrements, bread	
<b>MARGARET'S JUMBO LUMP CRAB CAKE</b>	9
remoulade, greens	
<b>MAINE SEA SCALLOPS</b>	12
Spanish chorizo, exotic mushrooms, roasted grapes, scallop jus, ginger and roasted pepper coulis	
<b>CAPE CANAVERAL SHRIMP CREOLE ' GRITS</b>	12
Andouille sausage, bread, sauce creole	
<b>ROASTED BUTTERNUT SQUASH AND GRILLED FIG RAVIOLI</b>	10
Point Reyes bleu alfredo, toasted walnuts, fried sage	
<b>ARTISANAL CHEESE COMPOSITION</b>	9
2 artisanal cheeses, accoutrements, local bread	
<b>GARLIC ESCARGOTS</b>	9
garlic, parsley, button mushrooms, bread, clarified butter	
<b>CRESS SALAD</b>	8
seasonal local greens, smoked tomatoes, toasted walnuts, passion fruit emulsion, artisanal cheese	
<hr/> <b>Signature Curries</b> <hr/>	
<b>MOGHLAI TIKKA MASALA</b>	
<b>Options:</b> Lamb (17), Chicken (15), Shrimp (16), Scallops (18), or Tofu/Veg (14)	
tomato and aromatic spiced, lightly creamed, steamed basmati rice, garlic naan	
<b>GOAN VINDALOO</b>	
<b>Options:</b> Lamb (17), Chicken (15), Shrimp (16), Scallops (18), or Tofu/Veg (14)	
a spicy tomato based curry, steamed basmati rice, garlic naan	
<b>JERK SPICED CURRY</b>	
<b>Options:</b> Lamb (17), Fish (17), Chicken (15), Shrimp (16), Scallops (18), or Tofu/Veg (14)	
house made jerk sauce with habanero peppers, roasted seasonal vegetables, steamed basmati rice, garlic naan	

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**Big Plates**

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<b>BRAISED LEG OF DEEP CREEK RANCH (WHEN AVAILABLE) GRASS FED LAMB</b>	21
exotic mushroom & thyme grits, rosemary au jus	
<b>PAN ROASTED ASHLEY FARMS FREE RANGE CHICKEN</b>	18
roasted poblano cream sauce, squash, cous-cous salad	
<b>GLAZED AND GRILLED STERLING SILVER PORK CHOP</b>	22
Exotic mushroom and thyme grits, pineapple reduction, caramelized fuji apples	
<b>VEGETARIAN BISTEYA IN PUFF PASTRY</b>	16
caramelized onions, kalamata olives, Spanish capers, smoked paprika, lemon, cumin, heirloom grains, cinnamon and cardamom cream	
<b>HERB-CRUSTED OR CREOLE SPICED FRESH FLORIDA FISH OF THE DAY</b>	25
beluga lentils, basmati rice, or exotic mushroom and thyme grits, vegetable, citrus beurre blanc	
<b>CRESS SEAFOOD SAMPLER</b>	28
roasted fresh fish of the day, jumbo lump crab cake, Canaveral shrimp creole with andouille	
<b>CAST IRON ROASTED WILD BOAR TENDERLOIN</b>	28
Exotic mushroom and thyme grits, vegetable of the day, blackberry habanero reduction	
<b>DARLING DOWNS WAGYU BEEF RIBEYE</b>	32
truffled thick cut fries, vegetable of the day, bleu cheese alfredo	

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**Tasting Menus & The Chef's Table**

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THREE COURSE TASTING (entire table only) - one small, one big or curry, one sweet	40
DINE AT THE "CHEF'S TABLE" (by reservation)	60
DINE AT THE "CHEF'S TABLE" WITH WINE	80

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**Sweet Plates & After Dinner Wines**

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All of our desserts are homemade and some are seasonally inspired. Please ask your server about today's selections of desserts and after dinner beverage selections.

*please inform your server about your allergies. some dishes are served raw or undercooked: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.*