
BEGIN

Crab Cakes Pan seared lump Blue crab, sweet corn puree, remoulade \$12.5

Kurobuta Pork Belly Slow braise + crispy skin, cucumber kimchi, natural jus \$11

Cuban Egg Rolls Mojo pork, ham, salami, Swiss, house pickles, mustard aioli \$7.5

v Loaded Hummus Chickpeas, sesame, seasonal vegetables, grilled pita \$8

Crispy Brussels Sprouts Pork belly lardons, sweet chili aioli, parmesan \$7.5

Crab + Tuna Stack Blue crab ceviche, avocado, Ahi poke, Napa cabbage, sweet chili aioli \$16

Fried Pickles Home-made pickles, lightly breaded + flash fried, chipotle ranch \$7

Dry Rub Wings 1 pound of dry rub wings (8), choice of sauce; Buffalo, BBQ, Garlic Parmesan, celery + blue cheese \$9.5

GREENS

v River Hills Greens, heirlooms, goat cheese, cucumber, red onion, lemon vinaigrette \$6

Caesar Romaine hearts, herb croutons, parmesan \$7

v Toybox Caprese Toybox heirloom tomatoes, petite mozzarella, micro basil, balsamic \$9.5

Wedge Baby iceberg, heirloom tomato, red onion, Nueske bacon, blue cheese dressing \$8.5

VEGAN GF Quinoa Chickpea, cucumber, tomato, kalamata, red onion, Artisan greens, lemon vinaigrette 9

LAND

Land Selections accompanied with La Segunda Rolls

Served with mashed potatoes, grilled asparagus (except for Pasta's + Bowls)

VEGAN GF Mediterranean Power Bowl Baby spinach, asparagus, artichoke hearts, bell pepper, red onion, heirloom tomato sauté, quinoa, kalamata + sherry tapanade \$15

Rigatoni + Meatballs Wagyu meatballs, pomodoro, basil, parmesan \$16

Chicken Supreme 48 hour brine, wild mushroom+goat cheese stuffed, Marsala demi \$18

GF Double-Cut Pork Chop 48 hour brine, apple compote \$19

Petite Filet 6 ounce, roasted shallot butter, steak sauce \$26

Butcher's Cut Filet 8 ounce Choice barrel cut, roasted shallot butter, house steak sauce \$29

Ribeye 16 ounce, 28 day aged Prime beef, steak sauce \$31

Add River Hills or Caesar salad for \$3

ENHANCE

Bleu Cheese \$3 Foie Gras Butter \$5 Grilled Shrimp (4) \$7

Lump Blue Crab \$6 Fried Egg \$3 Crab Cake (1) \$6.5

SEA

Sea Selections accompanied with La Segunda Rolls

Atlantic Cod Buttermilk + seasoned cornmeal + deep-fried, hand cut fries, tarter \$17

GF Shrimp & Grits Cajun spiced jumbo shrimp, bell peppers, onions, tomatoes, cheddar grits \$19

GF Scottish Salmon Maple+bourbon glaze, carrot puree, crispy Brussel sprouts \$19

Gulf Scampi Shrimp, Blue crab, heirloom tomato, saffron-herb butter, pappardelle \$23

GF Florida Grouper Baby spinach+artichoke heart+tomato sauté, smashed avocado \$24

Add River Hills or Caesar salad for \$3

ADDITION

Blue Crab Mashed Potatoes \$9 Jumbo Asparagus \$5 Mashed Potatoes \$3

Hand-Cut Fries \$3 Crispy Brussels Sprouts \$5

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

All Menu Items are Subject to 20% Service Charge and 8.5% Sales Tax
