

Wind

Brie En Croute Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and Served with a Berry Puree & Apples	14
Biloxi Clams Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce	13
Amelia Crab Cakes Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and Mixed Greens	15
David's Escargots Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese	14
Roasted Wagyu Bone Marrow Roasted Wagyu Bone finished with Roasted Garlic, Olive Oil & Fresh Rosemary served with Rustic Bread	19/10

Earth

Crab Bisque A creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs 13	French Onion Soup A classic preparation with caramelized onions and beef broth gratinéed with croutons, Provolone and Swiss cheese 12
Beet Salad Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction (½ order 7) 12	
Spinach Salad Baby Leaf Spinach topped with Feta Cheese, Sun Dried Cranberries and Walnuts with a Homemade Warm Bacon Vinaigrette (½ order 7.50) 13	
Traditional Caesar Salad Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese garnished with Anchovies upon request (½ order 6.50) 11	
Iceberg Wedge Iceberg Wedge, Tomato, House Braised Bacon, Onion Marmalade, Danish Blue Cheese Crumbles and Blue Cheese Dressing (½ order 7.50) 13	Shrimp Caprese Salad Mixed Greens, Sliced Roma, Fresh Mozzarella, 3 Chilled Shrimp finished with Balsamic Vinegar & Pesto (Full Order Only) 14