

Wind

Brie En Croute 14

Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and Served with a Berry Puree & Apples

Biloxi Clams 13

Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce

Amelia Crab Cakes 15

Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and Mixed Greens

David's Escargots 14

Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese

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