



LUNCH

- HALF DOZEN KUMAMOTO OYSTERS 21.
TIGER SHRIMP COCKTAIL 3.50 EA.
CHARCUTERIE PLATE 8 ea. | 3 for 21.
ARTISINAL CHEESES 7 ea. | 3 for 18.

SMALL PLATES

- “TOAD IN A HOLE” ...smoked trout, cornichons, horseradish crème 15.
BEER MUSSELS... grilled sourdough points 14.
DOMESTIC BURRATA & CHARRED PEPPERS 12.
MAGNOLIA’S MAC & CHEESE 12.
PAN SEARED CRAB CAKES & PLANKS OF CORN 19.
PARMA EGGPLANT TERRINE 13.
SHORT RIB RAVIOLI...parmesan broth 15.

SALADS

- BIBB SALAD... cranberries, sunflower seeds, blood oranges 12.
CRAB COBB...chopped greens, jumbo crab, apples, avocado, asparagus, egg 21.
FRISEE BACON-LARDON...soft poached egg, grilled crouton, white balsamic 15.
MARKET ...mache, frisee, fennel, persimmon, lemon-sherry vinaigrette 12.
ROASTED BEET...pistachio crusted goat cheese, naval orange vinaigrette 16.
SPINACH & ROQUEFORT...chopped pecans, asparagus 15.
THE CHOPPED ...grapes, tomato, carrots, haricot verts, chickpeas, feta, avocado 14.
TUNA NICOISE...pee wee potatoes, haricot verts, nicoise olives heirloom tomatoes, capers, egg 21.

SANDWICHES

- GRILLED VEGETABLE...squash, portobello, red bell, eggplant, tomato pistou 12.
CRISPY CHICKEN...napa cabbage slaw, sliced tomato, pommerey mustard 12.
SEARED AHI TUNA ...balsamic onion, bibb lettuce, tomato 15.
STEAK...grilled prime flat iron steak, piquillo peppers, watercress, aioli 15.

MAINS

- CHICKEN POT PIE *25 minutes* 19.
TROUT ALMONDINE, CAPERS & FRIES 20.
WILD MUSHROOM RISOTTO WITH PARMESAN-REGGIANO 18.
CHICKEN PAILLARD...arugula, red & yellow peppers 20.
BURGER & FRIES | English cheddar, caramelized onions, Caulfield’s dressing 15.
BAR STEAK | “Neiman Ranch” flat iron steak, compound butter & fries 22.

VEGETABLES

- BRUSSELS SPROUTS WITH BACON 8.
PLANKS OF CORN 7.
ROASTED CAULIFLOWER 7.
FRIES 7.

DESSERTS 9.

- “GOATS” CHEESECAKE...fig jam, bruleed figs
BANANA TERRINE...wafers, chocolate, rum custard
FLOURLESS CHOCOLATE CAKE...hazelnut ice cream & hazelnut brittle
KEY LIME PIE...fresh whipped cream