

## Sample Menu – subject to change

### STARTERS

Soup	8		
Oysters	20	Pão de Queijo	12
Six raw served with house made cocktail sauce		Brazilian cheese bread that is lightly crunchy on the outside, soft and chewy on the inside, served with tomato aioli	
Farm Stand Salad	13	Bacon Wrapped Dates	18
High Hope Farm greens, beets, fennel, radishes candied sunflower seeds, feta, orange curry vinaigrette		Three bacon wrapped dates with goat cheese mousse a hot honey drizzle served on house made apple butter with roasted grapes and greens	
Heirloom Tomato and Burrata	20	Lamb Kaftas	18
Local farm heirloom tomatoes and burrata, topped with extra virgin olive oil, sea salt, cracked pepper, farm fresh basil		Three ground lamb kaftas flavored with garden herbs and garlic served with lemon, dill, mint and garlic yogurt	
Beet Terrine	20	Crab Cakes	20
High Hopes Farm thinly sliced mixed color beets layered with herbed crème fraiche, served with a beet green salad		Three petit crab cakes served with chipotle aioli	

### ENTREÉS

Vegetable Curry	22	Confit Duck Breast	40
Yellow vegetable curry with coconut rice		Tender confit duck breast topped with a balsamic cherry sauce served atop a cauliflower puree with roasted herb potatoes	
Bradley Burger*	26	Cuban Picadillo	36
8 oz beef burger, sautéed mushrooms and onions, brie, bacon jam, arugula, roasted sherry garlic aioli served with a side of southwest grilled vegetable salad		Braised beef tenderloin morsels, potato, bell pepper, onion, tomato, white wine, olives and raisins spiced with cinnamon, cumin, coriander, smoked paprika and orange with coconut rice	
Pork Ribs	32	Shrimp Bowl	32
Half rack of passion fruit and brown sugar glazed pork ribs served with coconut mashed potatoes and southwest corn salad		Marinated grilled shrimp on top of sushi rice with watermelon, cucumber, avocado dressed with miso lime vinaigrette, sautéed cabbage and pickled carrots, topped with sriracha aioli	
Pan Seared Halibut*	42	Beef Filet Mignon*	48
Pan seared halibut in a fennel, rainbow chard, mushroom coconut broth, topped with nectarine mango chutney with coconut rice		8 oz filet, pea puree, carrots, pavé, sauce bordelaise	

\*Cooked to order

“Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”