Small Plates $3

Guinness and Cheddar Soup
Aged cheddar, smoked Gouda, Guinness Stout, rye croutons

Roasted Greek & Feta Shrimp
Mayport shrimp, tomatoes, feta, and olives

Putine, EH!
Fries, Molson short rib gravy, cheddar cheese curds

Jerked Denver Ribs
Jerk marinated; grilled lamb ribs, sweet potato hash, mango paint

Roasted Pear & Cambozola Salad
Belgium endive, rocket, chili peanuts, citrus vinaigrette

Large Plates $7

Mediterranean Grilled Tuna
Herb marinated tuna, roasted cherry tomatoes, black olives, lolla rosa, rouille, Kaiser Roll, cucumber relish, Idaho chips

Short Rib Grilled Cheese
Red wine braised short rib, smoked cheddar, herbed goat’s cheese, polenta fries, garlic dills

Chicken Salad Sliders
Green goddess chicken salad, lolla rosa, roasted cherry tomatoes, mini yeast rolls, garlic dills, Idaho chips

Red Curry Duckling
Thai spiced roasted duck breast, grilled pineapple, jasmine rice, coconut milk and red curry sauce

Roasted Chicken Waldorf Salad
Apple brined chicken, granny smith apples, celery root, lolla rosa, candied walnuts, blood orange juice and yogurt dressing

Creole Cassoulet
Braised white beans, “Ai” smoked Andouille sausage, bourbon pork belly, duck confit, parmesan & herb crust

Classic Fish & Chips
Beer battered cod, fries, tartar, malt vinegar roasted peppers

Desserts $3

Mini Baked Alaska
Vanilla genoise, chocolate ice-cream, meringue, strawberry coulis

Chocolate Cream Pie
Dark chocolate custard, Oreo cookie crust, Chantilly cream, orange caramel

“Ai” indicates student produced charcuterie

*Please inform your servers of any allergies. Consuming raw or uncooked foods increases your risk of food-borne illness.

Reserve your table today:
(904) 486-3139

OpenTable.com®
DINING RESERVATIONS