

From The Farm

Served with Signature Salad / Fresh Baked Bread

Char-grilled *Buckhead* Filet Mignon 29

Peppercorn Encrusted / Truffle Mushroom Butter

Pork Osso Bucco 22

Mash / Root Veg / Natural Jus

Grilled Chicken Breast 18

Sun-dried Tomato Pesto / Spinach / Fontina

Maple Leaf Farms Duck Breast 25

Orange Marmalade / Jalapeno Goat Cheese Corn

Braised Short Ribs 23

Mash / Carrots / Demi-Glace

From The Sea

Served with Signature Salad / Fresh Baked Bread

Lump Crab Cakes 27

Pineapple Pico / Remoulade

Scallop, Lump Crab & Shrimp Linguine 26

Spinach / Chardonnay / Sun-dried Tomato Pesto

Gulf Grouper Picatta 25

Browned Butter / Capers

Wild Caught Salmon 24

Forest Mushroom / Corn / Spinach

Ahi Tuna 27

Wasabi Mash / Corn Relish

Mix Grill 32

Daily Chef Selection

Side Dishes

Homemade Mash 4

Home-style or Wasabi

Sautéed Spinach 6

Seasonal Vegetables 5

Wild Rice Pilaf 4

Fontina Bacon Grits 5

Jalapeno Goat Cheese Cream Corn 6

Hand Cut Fries 5

Starters

Classic Bruschetta 8

Capers / Onion / Basil / Garlic

Fried Green Tomato Stack 13

Crab / Avocado / Balsamic

Shrimp & Grits 12

Bacon / Fontina

Filet Mignon Carpaccio 11

Fontina / Caper / Red Onion

Crab Cakes 14

Corn Pineapple Pico / Remoulade

Seared Diver Scallops 15

Bacon Jam / Sweet Corn

Ahi Tuna Avocado Tower 13

Soy / Pineapple / Corn

PEI Mussels 10

Charred Tomato Fume OR Scampi Style

Charcuterie 15

Chef Selection

Gourmet Meats and Cheeses

Flatbreads 10

Short Rib

Smokey Bleu / Chipotle / Pineapple

Margherita

Sun-dried Tomato Pesto / Roma / Basil

Salads 8

- Signature
- Wedge
- Caesar
- California Caprese

Soup

Soup of the Day c. 4 b. 6

Lobster & Crab Bisque c. 5 b. 7

Lunch Menu

Served 11:30-3:30

Soup & Salad

Soup of the Day	c. 4	b. 6
Crab & Lobster Bisque	c. 5	b. 7
<u>Soup & Salad Combo</u>	c. 12	b. 14

Choice of Caesar or Signature

California Caprese 11

Buffalo Mozzarella / Balsamic / Avocado

Wedge 8

Smokey Bleu Crumbles / Bacon / Balsamic

Caesar 6 Lg. 8

Romaine / Fontina

Signature 5 Lg. 8

Artisan Greens / Roma / Carrots / Cucumber / Red Onion

White Balsamic Vinaigrette

Warm Spinach & Shrimp 13

Roasted Corn / Shiitake / Bacon Vinaigrette

Chipotle BBQ Chicken 12

Romaine / Egg / Goat Cheese / Cucumber Ranch

Florida Orange Caprese 11

Artisan Greens / Roma / Supremes / Mozzarella

Add to Any Salad

Chicken 5

Crab Cake / Shrimp 6

Salmon 7 / Filet 8

Grilled or Blackened

Burgers and Sandwiches

Choice: Hand Cut Fries / Small Signature / Vegetable of the Day

Currents Burger 12

Bacon Jam / Fontina

Smokey Blue Burger 12

Roasted Mushroom / Chipotle

Bacon Brunch Burger 12

Aged Cheddar / Over Easy Egg

Shrimp Po Boy 13

Iceberg / Roma / Remoulade

Short Rib French Dip 11

Au Jus / Horseradish Crema / Fontina

Lunch Feature of the Day

Changes daily with the Tides