

TUESDAY – SUNDAY
11AM–4PM

Lunch MENU

CHEF
TREVOR LYMAN

GREAT *to* SHARE

Trio of Dip v • GF \$17

hummus, avocado dip, blue cheese dip, served with chips and assorted veggies

House Smoked Fish Spread \$16

cucumbers, fried capers, red onion, EVOO, smoked paprika, tabasco, everything bagel spiced housemade lavash

Cauliflower Bites v • GF \$15

honey sriracha, sesame seeds

Fried Street Corn Style Shrimp \$19

smoked pimento aioli, cotija cheese, corn, micro cilantro, lime

Chef's Cheese Assortment v \$27.5

selection of five cheeses and accoutrements

Crispy Calamari \$16.5

lemon, marinara sauce, fresh herbs

Fried Brussels Sprouts GF \$14

crispy bacon, parmesan cheese

Yellowfin Tuna Tartare GF \$16.5

avocado, habanero aioli, cilantro, potato chips*

Steamed Mussels \$16.5

Tabasco butter-dark beer sauce, grilled garlic bread*

Burrata Mozzarella Toast v \$14

pomegranate, vincotto, roasted Marcona almonds

Hand Cut Steak Tartare \$19

Burgundy stone ground mustard, rosemary salt, cornichon, crispy capers, shallot, egg yolk, chips

CHIPOTLE CHICKEN QUESADILLA \$16.5

avocado dip, sour cream, salsa picante



SALADS \$14.5

ADD PROTEIN TO ANY SALAD + \$8.5

grilled or fried chicken breast, sautéed shrimp, salmon*
Add Bistro Steak \$13

Roasted Tomato, Burrata Mozzarella & Avocado v • GF

basil pesto, balsamic glaze

Roasted Beets and Baby Arugula v • GF

Humboldt Fog cheese, candied walnuts, lemon vinaigrette

Warm Lentil and Soppressata GF

warm lentils, shaved parmesan, sopressata, lemon vinaigrette, arugula, fennel

House Cured Smoked Salmon GF

butter lettuce, corn, avocado, white balsamic dressing

Watermelon Heirloom Tomato Salad v • GF

arugula, feta cheese, pomegranates, white balsamic dressing

Iceberg Wedge GF

applewood smoked bacon, red onions, tomatoes, scallions, blue cheese crumbles, blue cheese dressing

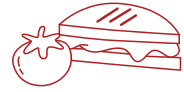
Baby Kale and Puffed Quinoa v • GF

Marcona almonds, dried cherries, feta cheese, dark balsamic vinegar, EVOO

GRILLED CHEESE & TOMATO SOUP

add tomato \$1
add bacon \$2

\$16.5



BETWEEN *the* BREAD \$17

SERVED WITH FRENCH FRIES

Substitute french fries for a side salad, a soup, or any side, additional \$2

Cassis Burger

Burgundy onion mustard jam, gruyère cheese

Substitute burger patty for Beyond vegan patty, additional \$3

Croque Monsieur

smoked ham, béchamel and gruyère cheese

Smoked Salmon

cucumber, lemon pepper crème fraîche, alfalfa sprouts, fresh baked croissant*

Fried Shrimp Po' Boy

shredded iceberg, tomatoes, bourbon aioli*

Grilled Chicken Ciabatta

olives, tzatziki, cucumber, tomatoes, iceberg, feta, red onion

The Cubano Sandwich

slow braised mojo pork, smoked ham, classic

Cuban sauce, swiss cheese, pickles, Ybor City

Cuban bread, served with sweet fried plantains

SOUPS \$8.5

Soup of the Day – chef's creation

French Onion – croutons, provolone cheese

Tomato Bisque – parmesan cheese v • GF



SHELLFISH

Oysters on the Half Shell GF

champagne mignonette

half dozen*

dozen*

\$19

\$34

Shrimp Cocktail GF

bourbon aioli, cocktail sauce*

\$18

Plateau

12 oysters, 12 shrimp, 1 pound of snow crab,

housemade fish spread, champagne mignonette,

bourbon aioli, cocktail sauce, lemon,

housemade crostini

\$75

SIDES

Fried Sweet \$7

Plantains v • GF

French Fries \$7

Potato Chips \$7

Onion Rings \$7

Mac and Cheese \$7.5

with jalapeños \$8

with bacon \$8

Grilled Asparagus v • GF \$8

parmesan, blistered tomatoes, EVOO

Portobello and Kale v • GF \$7.5

garlic, EVOO

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

CASSIS

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.