

# the backyard

## LUNCH

### starters

**HERILOOM TOMATO BISQUE** cheddar fritters / basil oil 12

**BLACK GARLIC HUMMUS** citrus marinated olives / feta / vidalia onion chutney 15

**SHRIMP COCKTAIL** atomic cocktail sauce / lemon 21

**\*TUNA TARTARE** avocado / soy honey emulsion / taro chips 21

**\*SEASONAL OYSTERS** mignonette / cocktail sauce / ½ dz 21 / dzn 42

### salads

**MIXED LETTUCES** heirloom tomato / cucumber / radish / goat cheese / sherry vinaigrette 13

**BABY KALE CAESAR** purple baby artichokes / crispy capers / petit basque / garlic crouton 14\*\*

**BKYD COBB** grilled chicken / sun dried cherries / apple / smoked bacon / rosemary pecans / blue cheese 16

**\*STK SALAD** watercress / heirloom tomato / cucumber / avocado / chimichurri 24

**\*TUNA NICOISE** grilled ahi tuna / fingerling potatoes / hard boiled egg / green beans 18

**CHOPPED VEGETABLE SALAD** cucumber / radish / tomato / feta / red wine vinaigrette 13\*\*

*\*\*add chicken 8 / shrimp, salmon or tuna 12 / lobster 18*

### sandwiches

**\*THE BURGER** dry aged beef / grilled onions / aged white cheddar / heirloom tomato / special sauce 22

**TASSO CUBANO** shaved tasso ham / pickles / dijonaise / swiss 19

**GRILLED CHICKEN PESTO MELT** ciabatta roll / fresh mozzarella / sundried tomatoes / pesto / arugula 21

**SMOKED TURKEY & AVOCADO** grilled country bread / pepper jack / garlic aioli / tomato / sprouts 21

**STK GRINDER** grilled rib eye / pickled red onions / horseradish aioli / watercress 21

**LOBSTER BLT** maine lobster / smoked bacon / avocado / lemon oil / pumpnickel bread 27

### flatbread

**HOBBS** pepperoni / shallots / calabrian chili / hen of the woods 17

**WILD MUSHROOM** kale / shaved garlic / truffle goat cheese 19

**BURRATA** sweet tinkerbell peppers / roasted heirloom tomato / arugula 17

### sides

**fries** skinny 8 sweet potato 9 garlic parm 10

chili and garlic grilled broccolini 10

mac & cheese 10

### eat good food with good company

*We support local farms, all-natural meat producers, ethically and sustainably fished seafood purveyors and use organic products whenever possible*

*\*These items are cooked to order and may be served raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*