AC DAILY SPECIALS

Cream of Asparagus Soup \$8

Toasted Hazelnuts, Yellow Oyster Mushrooms, Seeded Baguette

Crispy Brussels Sprouts \$10

Hot Honey, House Made Ranch, Toasted Sunflower Seeds

Flatbread \$14

Grilled Pears, Arugula, Smoked Almonds, Feta, Mozzarella, Caramelized Spring Onion Balsamic, Maldon

Grilled Octopus \$19

Roasted Red Bliss Potatoes, Pepperoncini, Tomato, Red Onion, Garlic, Arugula, Crispy Capers, Lemon Basil Aioli

Vegan Smash Burger \$16

Chickpea & Lentil Smash, Arugula, Sauteed Mushroom, Tomato, Pepperjack, Shallot Lemon Aioli, Burger Bun, Fresh Cut Fries (vegan as is, GF without bun)

Steak Sandwich \$18

Fresh Mozzarella, Arugula, Tomato, Roasted Red Pepper Aioli, Caramelized Spring Onion Balsamic, Long Roll, Fresh Cut Fries

Blackened Swordfish Tacos \$16

Apricot, Poblano, Mint, Lime, Wonton Shell

12oz Steak \$29

Mashed Red Bliss Potatoes, Crispy Brussel Sprouts, Mushroom Cream Sauce

Featured Cocktail \$13

Forhidden Fruit

Laird's Apple Jack, Pimm's No. 1, Lemon Juice, Simple Syrup, Angostura Bitters, Peychaud's Bitters, Ginger Beer

Sweet Bites

Blueberry Cheesecake Bar \$8

Whipped Cream

(Made by Kizbee's Kitchen, gluten free)

Mystik Crème Brulée \$10

Lemon & Mixed Berry Custard, Candied Lemon Peel, Blackberry

Peanut Butter Chocolate Pie \$10

Chocolate Ganache, PB Mousse, Graham Cracker Crust, Whipped Cream, Chocolate Chips, PB Drizzle (Made by Kizbee's Kitchen, gluten free)

Warm Cinnamon Sugar Donut \$8

Strawberry Jam

(Made by Kizbee's Kitchen, vegan & gluten free)

2nd Annual Good Dog Photo Contest is on! Submissions due by 5/15/24



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