

AG 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

Deviled Eggs \$10

Crispy Bacon, Crumbled Bleu, Balsamic Pearls, Toasted Hazelnut Dust

Drunken Local Littleneck Clams \$19

Smoked Chorizo, Lime, Cilantro, Tomato, Pickled Red Onion, Sesame Baguette

Shrimp & Grits \$17

Smoked Chorizo, Cheddar Old Fashioned Grits, Cajun Mustard Green Chip

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

Cobb Grain Bowl \$18

Grilled Chicken, Bacon, Israeli Couscous, Quinoa, Avocado, Tomato, Smoked
Almonds, Bleu Cheese Dressing, Balsamic Pearls

Vegan Smash Burger \$16

Chickpea & Lentil Smash, Arugula, Sauteed Mushroom, Tomato,
Pepperjack, Shallot Lemon Aioli, Burger Bun, Fresh Cut Fries

Steak Sandwich \$18

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

Seafood Boil \$29

Shrimp, Local Littlenecks, PEI Mussels, Asian Seabass, Smoked Chorizo,
Red Bliss Potato, Charred Corn, Tomato Broth, Seeded Baguette

12oz Poor Man's Filet \$29

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

Featured Cocktail ~ Forbidden Fruit \$13

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)



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