



FARM TO TABLE

Starters

Salads

REDLAND CAESAR SALAD 14

Cut romaine leaves tossed in lemon gremolata bread crumbs and croutons, served with housemade caesar dressing

10 MILE SALAD V 14

Green leaf lettuce, cherry tomatoes and local avocado drizzled with our home-made green goddess dressing

CHICKPEA SALAD Vg 16

Chickpeas, local tomatoes, cucumbers, red onions and house spices served on a bed of romaine lettuce with tzatziki and grilled pita

SALAD ADD-ONS

JUMBO GULF SHRIMP	+6	SCALLOPS	+10
MAHI MAHI	+7	SALMON	+10
ORGANIC CHICKEN BREAST	+8	STEAK	+16

Small Bites

FRESH FISH TACOS 22

Your choice of:

Ahi Tuna | Fried or grilled mahi served with asian slaw, local sliced avocado drizzled with spicy mayo and topped with alfalfa sprouts and a side of seasoned fries

CHARCUTERIE BOARD 22/33

Chef's assorted meats & cheeses, grapes, french strawberry jam and crackers

CONCH FRITTERS 17

Caribbean conch deep fried and served with our homemade cocktail sause

SPENT GRAIN BREAD 11

Served with maple butter and coarsre grain smoked sea salt

COCONUT SHRIMP 17

toasted coconut, sweet thai chili

CALAMARI 18

Squid tubes and tentacles served with our tangy tartar sauce, lime and seasoned salt

CRISPY BRUSSEL SPROUTS Vg 15

Crispy pan fried brussel sprouts tossed in tamati, local honey and sesame oil topped with a fried egg

TOFU TACOS Vg 18

Seasoned tofu cubes pan fried, sliced fresh local avocado, drizzled with spicy mayo, topped with asian slaw and alfalfa sprouts served with a side of seasoned fries

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illnesses.

*A 20% Gratuity is automatically included for parties of 6 *We can only split up to 4 checks per table.*