



(v) - vegetarian
(gf) - gluten-free

Executive Chef: Robert Graham

Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses.

Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.

20% gratuity will be automatically added to your check for parties of six or more.

Appetizers and Salads

Grilled Flatbread 15
Tomato / Mozzarella / Pesto

Fried Chicken Wings 12
Jerk Spice or Buffalo / Celery / Ranch

Soup of the Day 8

Jumbo Lump Crab Meat Salad 18
Avocado / Watermelon / Lime Vinaigrette

Caesar Salad 13
Romaine / Parmesan / Croutons / Caesar Dressing
With Chicken 18

Bibb and Arugula Salad 14
Grilled Butternut Squash / Pickled Red Onions
Feta Cheese / Derby Dressing

Desserts

New York Turtle Cheesecake 9
Caramel Sauce

Icebox Key Lime Pie 9
Raspberry Coulis

Sandwiches

44 Farms Burger 15
Lettuce / Tomato / Red Onion / Pickles / Special Sauce / Fries

Chicken Fried Steak Sandwich 15
Shredded Lettuce / Pickled Onions / Tomato / Dijon Mayo / Fries

Roasted Turkey BLT 14
Bacon / Bibb Lettuce / Tomato / Dijon Mayo / Brioche Bun / Fries

Italian Sandwich 14
Salami / Pepperoni / Ham / Lettuce / Tomato / Onion / Olive / Fries

Entrees

Grilled Chicken Pesto Pasta 25
Sun Dried Tomatoes / Olives / Capers / Parmesan / Pesto Cream

Confit Portobello and Tomato Tart 14
Goat Cheese / Boursin / Arugula

Pan Seared Salmon or Scallops 27
Parsnip Puree / Charred Broccolini / Lemon Oil

Grilled Skirt Steak 29
Fried Fingerling Potatoes / Chimichurri Tomato Salad