

BAR

Apple Martini	Svedka Vodka, Apple Puree, Lime Juice, Cinnamon & Sugar Rim 9
Ultimate Mojito	Rum, Fresh Mint, Fresh Lime Juice 9
Watermelon Margarita	The Classic with Fresh Watermelon 9
House Made Sangria	White Wine, Juices, Fresh Fruit 8
MIX Martini	Vodka, Chambord, Pineapple Juice 8

MIX serves dishes that are designed for sharing & are brought to the table steadily & continuously throughout the meal.
Enjoy !

FARM

Beet Carpaccio with Fresh Oranges & Citrus Arugula Salad 7
Brussels Sprouts & Maple Syrup 5
Rosemary Fingerling Potatoes with Spicy Aioli 7
Squash Soup with Fried Sage, Shaved Parmesan & Nutmeg 7
Fennel & Radicchio Salad with Pancetta & Walnut Vinaigrette 8
Forest Mushroom & Leek Gnocchi with Truffle Butter 11
Artisanal Grilled Cheese with Mozzarella, Fontina & Provolone with Spicy House Made Mayonnaise 9
Cheese Plate: Ricotta Salata, Pecorino & Gorgonzola, Wine Jelly 12

Join Us on Monday January 16 for Brunch

SEA

Crispy Calamari with Honey Glaze, Cashews 9
Shrimp a la Plancha with Kidney Beans, Escarole Red Onions & Parsley Chimichurri 12
Bacon Wrapped Snapper with Frisee Salad 18
Seared Scallops over Creamy Israeli Cous Cous with Grapefruit & Cauliflower 14
Fisherman Stew with Fresh Chickpeas Cherry Tomatoes, & Escarole 15

LAND

Almond Stuffed Dates with Bacon and Blue Cheese 7
Hanger Steak, Potato Gratin,& Sautéed Spinach 18
BBQ Mango Short Ribs with Sweet Coconut Rice 17
Ultimate Sliders: Flank, Brisket, Short Ribs Smothered in Smoked Bacon Marmalade 13
Affettati Trio: Sopressata, Prosciutto, & Coppa 11

SWEET

Chocolate Flan & White Chocolate Crème Anglaise 7
Homemade Torta with Apricot Jam & Fresh Cream 6
Inside-Out Bombalones with Three Dipping Sauces 8
Coconut Panna Cotta with Blood Orange Syrup 7

EXECUTIVE CHEF — Martell Fonville
CHEF DE CUISINE — Matt D’Ambrosia