

FIRE + WATER

Lunch

STARTER

Spring Pea Soup with Mint

white onions / mint / parsley / chives / creme fraiche
cup 5

Avocado Grapefruit

*sliced avocado and grapefruit filets drizzled with
lemon vinaigrette*
5

PRICE FIX

*Prices are per person and include
entree, beverage, dessert & gratuity*

ENTREES

Vegetarian Club Sandwich

sliced radishes / sprouts / goat cheese / avocado
Annie's All Natural White Bread / 2 side items
35

F + W BLT

crispy bacon / bibb lettuce / sliced tomato / sliced avocado
garlic mayonnaise / Annie's All Natural White Bread
2 side items
35

•Grilled Lemon Chicken Salad

sliced grilled chicken breast / julienne red & yellow peppers
*steamed asparagus / fresh thyme / tossed in fresh squeezed
lemon juice & olive oil*
2 side items
35

•Cornmeal Crusted Trout

Sunburst trout filet coated with
Carolina Plantation corn meal / pan sauted / lemon caper
dill sauce / served with 2 side items
40

•Petit Filet Mignon

4 oz Blalock's beef filet / pan seared in an iron skillet
served with 2 side items
40

SIDES

Herbed Potato Salad

*little gems tossed with a champagne vinaigrette
and fresh herbs*
5

Carrot Cranberry Slaw

grated carrots, dried cranberries, fresh mint
with a citrus vinaigrette
5

Fresh Corn Salad

white corn tossed with red onion, basil and cider vinegar
5

DESSERT

Mixed Berry Pavlova

8

Lemon Ice Cream with Toasted Coconut

8

BEVERAGES

Red Zinger Tea / Coca Cola / Ginger Ale
3

Sparkling Seltzer Lemonaid

Lavender Rosemary / Ginger Mint
5

Espresso • Cappuccino

5

A LA CARTE

Vegetarian Club / F+W BLT

15

Grilled Lemon Chicken Salad

18

Cornmeal Crusted Trout

22