

SMALL PLATES

Tuna Tartare <i>Diced ahi, avocado, tomato consommé, olive salad</i>	\$4.00
Mozzarella Boconccini <i>Marinated baby mozzarella, roasted tomato, arugula, pine nuts, basil gelée</i>	\$4.00
Summer Watermelon Salad <i>Fresh watermelon, watermelon pickles, spiced pecans, goats cheese crostini, butter lettuce, citrus dressing</i>	\$4.00
Taquitos Conejos <i>Braised rabbit, "Ai" chorizo, queso fresco, chimichurri, charred tomato salsa</i>	\$4.00
Summer Gazpacho <i>Yellow tomato gazpacho, shrimp and manchego toasts</i>	\$4.00
Maryland Crab Soup <i>Summer vegetables, blue crab, herb crackers</i>	\$4.00

LARGE PLATES

Mayport Po' Boy <i>Buttermilk shrimp, Napa slaw, okra pickles, sweet potato chips</i>	\$7.00
Smoked Top Round Sliders <i>Cheddar & chipotle, gorgonzola & horseradish, baby swiss & creole mustard, B&B pickles, sweet potato chips</i>	\$7.00
Grilled Vegetable Panino <i>Summer squash, roasted peppers, confit tomatoes, smoked gouda, garlic dill pickle, yukon gold chips</i>	\$7.00
Smoked Salmon Croque-Monsieur <i>"Ai" smoked salmon, gruyere, chive cream cheese, preserved lemons, pickled finger chilies, yukon gold chips</i>	\$7.00
Steak and Succotash Salad <i>Grilled onglet, succotash, bourbon onions, romaine, feta, watercress emulsion</i>	\$7.00
Grilled Tuna Panzanella Salad <i>Herb marinated tuna, roasted red and yellow peppers, ciabatta, dried tomatoes, pickled red onions, balsamic vinaigrette</i>	\$7.00

DESSERTS

Parisian Chocolate Pot au Crème <i>Berries, whipped cream</i>	\$3.00
Strawberry Short Cake and Milkshake <i>Summer strawberries, shortbread cookies</i>	\$3.00
Georgia Peach Croustade <i>Crème Anglaise</i>	\$3.00



"Ai" indicates student produced charcuterie.
Please inform your server of any allergies.
Consuming raw or uncooked foods increases your risk of food borne illness.



* In an effort to support The Art Institute of Jacksonville scholarship fund, an 18% gratuity will be added to your bill. The students thank you for your donation.

