

S T A R T E R S	Fresh Ricotta Roasted Tomatoes, Melted Vidalia Onions, Grilled Country Italian Bread 6.50
	Beets, Cheese & Nuts Slow Cooked Baby Beets, Goat Cheese Agnolotti, Pistachio Pesto, Sherry Brown Butter 7.25
	English Pea Toast Pea Tendrils, Sourdough Toast 6.25
	Crispy Shrimp and Basil Spring Rolls Sweet Pepper Sauce 7.95
	Vegetable Soup White Beans, Herbed "Pistou" 3.95/6.95
	Potato Leek Soup Potato Beignet, Basil Oil 3.95/6.95



E N T R E E S A L A D S	Three Salad Platter Tuna Salad, Chicken Salad, Egg Salad 14.50
	Bibb Lettuce Green Goddess Dressing, Tear Drop Tomatoes, Cucumber, Radish, Crispy Onions 11.95
	Arugula & Red Bartlett Pears Candied Pecans, Henry's Farm Blueberries, Goat Cheese Crouton, Maple Ginger Vinaigrette 11.25
	Café Harvest Fuji Apples, Red Onion, Almond Slices, Blue Cheese, Key Lime Vinaigrette 10.95
	Kale, Beets & Fennel Pickled Egg, Hemp Heart, Jalapeño-Mint Vinaigrette 11.25
	Caesar Romaine Hearts, Herbed Croutons, Parmesan Cheese 8.50

S P E C I A L T Y S A N D W I C H E S	Yellowfin Tuna "Bánh mì" ** Seared Ahi Tuna, Sriracha Aioli, Jalapeno, Pickled Carrot, Cucumber, Daikon and Sesame on Pain de Mie 14.75
	Atlantic Salmon on Pretzel Croissant* Quinoa Guacamole, Bibb Lettuce, Red Onion, Tomato Jam 14.75
	Chicken Breast Salad Club Avocado, Red Onion, Blue Cheese Mayo & Applewood Bacon on Sunflower Wheat 14.95
	Savannah Style Sautéed Grouper Sandwich Tomato, Red Onion, Basil, Charred Onion Mayo on Butter Toasted Rye 15.95
	Roasted Rosemary Lamb Arugula, Basil Aioli, on Grilled Tomato-Onion Focaccia 15.50
	Two Pan Fried Eggs Grilled Cheese "BLT" with Mayo on Toasted Country Italian 13.95
	Roasted Chicken Breast Focaccia Smoked Mozzarella, Red Onion, Tomato-Dijon Mayo on Tomato-Onion Focaccia 14.50
	Triple Grilled Cheese & Summer Roasted Tomato Soup on BBC French Loaf 12.95
	Grilled Portobello & Vegetables Roasted Peppers, Baby Greens, Goat Cheese on Spinach Focaccia Bun 13.75
	Smoked Salmon Tower* Cream Cheese, Red Onion, Lettuce, Tomato on Double Deck Toasted Bagel 14.95
	Turkey and Brie Melt Dijon Aioli on Grilled Brioche 14.50
	CC "Cuban" Panini Braised Pork, Smoked Ham, Swiss Cheese, Pickles, Mustard, Mayo, Pain de Mie 14.25
	Grilled Flat Iron Steak & Egg Sandwich Fried Egg, Provolone Cheese, Crispy Onions, CC Steak Sauce, Pain de Mie 15.95

**C
O
R
N
E
R**

**C
A
F
E**



**L
U
N
C
H**



E N T R É E P R O T E I N S	Ahi Tuna* 16.
	Atlantic Salmon* 15.
	Florida Grouper 16.
	Chicken Breast 15.
	Flat Iron Steak 17.
	Gulf White Shrimp* 15.
Tofu "Steak" 12.	
Choose an Entrée Protein paired with a Salad or Two Sides	
Choose Lemon Vinaigrette or Salsa Verde	

S I D E S	SIDES 3.95
	Cucumber Feta Salad
	Cauliflower Tabbouleh
	Three Bean Salad
	Cole Slaw
	James' Potato Salad
	Golden Quinoa Salad
French Fries	
Salt & Pepper Potatoes	

*These items may be served or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.