

GRANGE HALL LUNCH

Shareables

Smoked Wings Herb Brined, Local Lager Wing Sauce, Blue Cheese, Crudité	24	Mediterranean Hummus Platter (VG) Farmers Market Vegetables, Crisp Breads, Local Olive Oil	19
Florida Citrus Burrata (VG) Heirloom Tomatoes, Basil, Grilled Sourdough	20	Crab Stack Jumbo Lump Crab, Citrus Avocado, Wakame Salad	26
Charred Corn & Avocado Dip (VG) Queso Fresco, Lime, Tortilla Chips	21		

Mains

Steak Frites 28
Flat Iron Steak, Herb Butter, Crispy Fries

Blackened Florida Grouper 29
Blackened Grouper, Fennel Slaw, Citrus Tartar, Brioche

Soup

Chef's Daily Selection
Fresh Seasonal Ingredients
Cup | Bowl 12 | 16

Salads

Add Chicken 12 | Shrimp 14 | Salmon 18 | Steak 20 | Seared Ahi Tuna 20

Citrus Grove (VG) (GF) Local Greens, Florida Citrus, Avocado, Shaved Fennel, Toasted Pistachios, Citrus Vinaigrette	16 24	Burrata (VG) Baby Arugula, Shaved Fennel, Citrus, Sundried Tomato Jam, Red Wine Vinaigrette	18 24
Greens & Garden (VG) Quinoa, Shaved Vegetables, Herbs, Lemon Tahini Dressing	15 23	Asian Crunch (VG) Napa Cabbage, Cucumbers, Carrots, Cashews, Crispy Noodles, Ginger Dressing	16 24
Watermelon & Feta (VG) (GF) Arugula, Cucumber, Mint, Chili Lime Vinaigrette	16 24	The Caesar Shaved Romaine, Caesar Dressing, Parmesan	13 18

(GF) *Gluten-free* | (VG) *Vegetarian*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

An 18% Service Charge is Automatically Included on all Food & Beverage Purchases

GRANGE HALL LUNCH

Lunch Plates

Seared Salmon Grain Bowl White Rice, Roasted Vegetables, Citrus Herb Sauce	34
Jambalaya Gulf Shrimp, Farm Raised Chicken, Chorizo Sausage, Jambalaya Sauce Over Orecchiette Pasta	28

Chicken Milanese Arugula, Lemon, Pickled Red Onion, Shaved Parmesan	30
Shrimp & Chorizo Rice (GF) Charred Peppers, Tomatoes, Herbs	32

Sand-Wedges

Served with Fries

Lobster Roll Chilled Maine Lobster, Lemon Aioli, Toasted Brioche	33
Chipotle Chicken Salad Wrap Chicken-Roasted Corn, Chipotle Dressing, Citrus Herb Mayo, Butter Lettuce, Spinach Wrap	24
Bogey Dog Snake River Farms Grilled Wagyu Beef Hot Dog, Beef Barbacoa, Pickled Onions, Toasted Brioche	19
Smash Burger Two Smashed Angus Patties, American Cheese, House Pickles, Shredded Lettuce, Tomato, Special Sauce, Toasted Brioche	21

Short Rib Melt Braised Short Rib, Caramelized Onion, Provolone, Toasted Ciabatta	30
Gulf Coast Shrimp Po Boy Fried Gulf Shrimp, Chorizo Sausage, Shaved Romaine, Diced Tomatoes, Cajun Aioli	22
Farm Egg Salad Sandwich Free Range Egg Salad, Chives, Dijon, Butter Lettuce, Toasted Sourdough	21

Desserts

Chocolate Brownie Sundae (VG) Vanilla Ice Cream, Strawberries, Whipped Cream	16
Key Lime Pie (VG) Berries, Whipped Cream	16
Citrus Olive Oil Cake (VG) Berries, Whipped Cream, Citrus Honey	15

(GF) *Gluten-free* | (VG) *Vegetarian*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

An 18% Service Charge is Automatically Included on all Food & Beverage Purchases