



starters & salads

- seafood gumbo - cod | shrimp | andouille | 8/12
- feta dip - whipped cheese | bruschetta | balsamic | basil | crostini | 12
- button mushrooms - beer batter | parmesan | remoulade | 13
- hummus - house recipe | tzatziki | flatbread | vegetables | 14
- 1 lb jumbo chicken wings - buffalo | thai dye | dry rub | peach habanero | 16
- shrimp ceviche - tostada trio | avocado | poblano crema | pico de gallo | 17
- crab dip - lump crab | flatbread | 17

-
- kale caesar - napa cabbage | parmesan | crostini | 8
 - wedge - tomato | bacon | red onion | blue cheese dressing & crumbles | balsamic reduction | 11
 - mediterranean bowl - moroccan couscous | spinach | red onion | tomato | olive | goat cheese | cucumber | 15
 - smoked salmon power bowl - mixed greens | sweet potatoes | tzatziki | corn relish | tomato | beans and rice | 18
 - ahi poke bowl* - sriracha aioli | sesame cucumbers | edamame | white rice | arugula | cabbage | wonton | 25

add - chicken 8 | salmon 14 | ahi tuna* 15 | filet* 33

dressings: creamy caesar, cilantro honey vinaigrette, ranch, blue cheese, honey dijon, basil vinaigrette

house specialties

- yellow curry - potato | spinach | onion | chickpeas | white rice | flatbread | 19
 - jerk chicken tacos - purple cabbage slaw | pineapple salsa | jalapenos | poblano crema | fries | 21
 - sautéed lavender chicken - squash noodles | garlic | cherry tomato | spinach | onion | goat cheese | 19
 - chicken piccata - angel hair pasta | tomato | capers | artichokes | lemon wine | 21
 - turmeric chicken - chargrilled | tahini | tzatziki | crispy okra | moroccan couscous | 22
 - french cut pork chop - sous vide & rosemary crusted | autumn hash | butternut squash cream | 22
 - chimichurri pork tenderloin - sous vide & chargrilled | roasted cauliflower | 23
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- salmon* - scottish salmon | autumn hash | 29
 - ahi tuna* - lavender seared | marinated butter beans | spinach | goat cheese | crispy okra | 29
 - fish and chips - fanatic red ale beer batter | tartar | fries | 22
 - shrimp and grits - andouille sausage | mushrooms | onion | tomato | sherry cream sauce | pimento cheese grits | 23
 - bison burger - tillamook cheddar | sautéed onions | garlic aioli | tomato | arugula | sweet fries | 19
 - filet* - prime aged center cut | brussels | 40

sides

- roasted cauliflower | marinated butter beans | brussels | sesame cucumbers
- sweet potato fries | mac-n-cheese | corn succotash | fries

homemade desserts

- dark chocolate ganache cake - rum caramel sauce | ice cream
- vanilla panna cotta - berries | honey | pistachio | milk crumbles | whip cream

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Cazzy's





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