



Late Summer Lunch Menu

Soup and Salad

Chilled Orion Fennel Bisque

Pickled Red Shrimp, Mandarin Orange, Butterball Potato, Shaved Garden Chilies
\$13

Our Harvest Salad

Lettuces, Herbs, Seeds, Nuts, Fresh Chevre, Buttermilk Dressing
\$16

Garden Cucurbits

This Morning's Harvest of Cucumbers, Squashes, and Melons, House Made Ricotta, Green Goddess Dressing
\$16

Sandwiches

Each Sandwich Includes Dos Brisas Fries

Chicken "Schnitzel"

Roasted Garlic Dressed Heirloom Tomato, Capers and Lemon Aioli, Sourdough Focaccia
\$18

The D.B.L.T.

Black Pepper Bacon, Organic Bibb Lettuce, Heirloom Tomato, Poppy Seed Dressing, Brioche Toast
\$16

Pure Breed Pasture Raised Grass Fed Burger

Amish Style Potato Bun, Red Onion, Farm Heirloom Tomato, Dos Brisas Fries
\$22

Entrées

St. Arnold Battered Gulf Red Snapper

Vinegar Slaw, Summer Squash Tartar, Golden Potato Chips
\$28

Pan Roasted Freedom Ranger Chicken

Organic Corn, Foraged Mushrooms, Farro, Lemon Thyme Chicken Jus
\$32

Organic Potato Gnocchi

Homemade Ricotta, Wood Grilled Okra and Shishito Peppers, Crushed Tomato
\$24

Desserts

Cheesecake

Peach, Candied Pecan, Tahitian Vanilla
\$14

Marjolaine

Dark Chocolate, Almond Dacquoise, Praline Cream
\$14

Sorbet Tasting

Selection of House Made Sorbets
\$14

Executive Chef Zachary Ladwig

Prices are exclusive of beverages, taxes, and eighteen percent service charge

With Few Exceptions, All Produce is Certified Organic and Grown Here at Dos Brisas Farms

