



COAST & VINE

SOUPS

- CHEF'S SOUP OF THE DAY \$5
reference daily special sheet
- CHEF'S SOUP OF THE MONTH \$5
reference daily special sheet
- VEGAN ^{GF} FIRE ROASTED VEGETABLE SOUP \$5
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STARTERS & SALADS

- | | |
|---|--|
| ^{GF} SHRIMP COCKTAIL \$14
<i>poached / lemon / bay leaf / celery salt /
spices / cocktail sauce</i> | SIDE CAESAR SALAD \$6
<i>romaine / croutons / parmesan cheese /
creamy Caesar dressing</i>
– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 |
| ^V FRIED GREEN TOMATOES \$12
<i>arugula / red onion / remoulade</i> | ^V ^{GF} ENTRÉE HOUSE SALAD \$10
<i>romaine / cucumber / carrot / red onion /
grape tomato / choice dressing</i>
– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 |
| ^V ^{GF} SIDE HOUSE SALAD \$5
<i>romaine / cucumber / carrot / red onion /
grape tomato / choice dressing</i>
– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 | ENTRÉE CAESAR SALAD \$12
<i>romaine / croutons / parmesan cheese /
creamy Caesar dressing</i>
– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 |

^V ^{GF} SWEET POTATO & GOAT CHEESE SALAD

*mixed greens / sweet potato / goat cheese /
maple pecans / raisins / red onion / apple cider vinaigrette*

8/15

– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10 –

*AVAILABLE DRESSINGS: RANCH / BLUE CHEESE / BALSAMIC VINAIGRETTE /
HONEY MUSTARD / ITALIAN / CAESAR / OIL & VINEGAR / APPLE CIDER VINAIGRETTE

^V VEGETARIAN ^{GF} GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, EGGS, OR UNPASTEURIZED MILK
MAY INCREASE THE RISK OF FOODBORNE ILLNESS



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ENTRÉES

BULGOGI BURGER \$16

char grilled / bulgogi glaze / kimchi slaw / gochujang mayo / gouda cheese / brioche bun

– CHOICE OF ONE SIDE

AMAVIDA BURGER AVAILABLE UPON REQUEST

GROUPER SANDWICH \$20

blackened or seared / lettuce / tomato / tartar sauce / brioche bun

– CHOICE OF ONE SIDE

🌱 MUSHROOM RIBBONS \$20

pappardelle pasta / cream / herbs

wild mushrooms / parmesan / garlic bread

– *ADD: CHICKEN...7 / SHRIMP...9 / SALMON...10

SPAGHETTI & MEATBALLS \$21

pork & beef meatballs / spaghetti / herbs / marinara sauce / parmesan / garlic bread

🌱 PORK TENDERLOIN \$22

grilled pork tenderloin / apple cider glaze

– CHOICE OF TWO SIDES

BUTTER BRAISED CHICKEN \$23

butter braised thigh / cornbread crumble

– CHOICE OF TWO SIDES

🌱 MAPLE GLAZED SALMON \$24

seared / maple dijon glaze

– CHOICE OF TWO SIDES

BOURBON BEEF TIPS \$26

seared beef tenderloin tips / chives /

hoisin & bourbon glaze

– CHOICE OF TWO SIDES

DAILY SPECIAL TBD

reference daily special sheet

– AVAILABLE FOR DINNER ONLY

AVAILABLE SIDES: MASHED POTATO / BAKED POTATO (TOPPINGS + 50¢ EACH) / BAKED SWEET POTATO / FRENCH FRIES / SWEET POTATO FRIES / HONEY GLAZED CARROTS / BROCCOLI / CORN / ASPARAGUS / VEG DU JOUR / FRESH FRUIT / COLESLAW. SOUP / SIDE HOUSE OR CAESAR SALAD AVAILABLE FOR AN UPCHARGE. EXTRA SIDES \$3 EACH.

DESSERT

DESSERT OF THE DAY \$6

reference daily special sheet

🌱 ASSORTED ICE CREAMS \$5

ask your server for daily flavors

🌱 PISTACHIO CRÈME BRÛLÉE \$7

crushed pistachio / Chantilly cream

ORANGE & CREAM CHEESECAKE \$7

Chantilly cream

CHOCOLATE LAVA CAKE \$8

vanilla ice cream

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