

Lunch

11:00am to 3:30pm

\$15 Bubbly Package Available

Snacks

Roasted Marcona Almonds	7
Smoked harissa, rosemary	
Tonnato Spread	8
House made focaccia	
"Mr Barnier" Lucques Olives	7
Rosemary, Meyer confit lemon	
Oysters	18
Daily preparation	
Artisanal Cheeses	25
Savannah honeycomb, house jam, raisin walnut bread	
"Chanson Plate"	25
Selected Charcuterie, artisanal cheeses, homemade pate, olives	

Salads

Country Harvest Salad	12
Dijon vinaigrette	
Royal Caesar's Salad	16
Choice of Chicken, Rib Eye or Shrimp	
Tuna Niçoise	21
Seasonal greens, olives, potatoes, fennel, anchovies, red pepper, onions	
Quinoa Salad	12
Kale, beets, mustard vinaigrette	

Appetizers

Potage of the Moment	12
Seasonal inspiration	
Burrata	16
Fresh local mozzarella, heirloom tomatoes, Saba dressing	
House Cured Salmon	16
Poached egg, seasonal greens, lemon vinaigrette	
Pan Seared Scallops	18
Fennel, Heirloom tomatoes	

Entrées

Carnaroli Rice	15
Seasonal mushrooms	
Tagliatelle	14
San Marzano tomato	
Veal Bolognese	14/19
Squid ink pasta, carrots, celery	
"Wagyu" Steak Sandwich	18
Rib Eye, onion marmalade, aged balsamic, Blue cheese, seasonal greens	
Florida Club Sandwich	16
Chicken breast, bacon, avocado, aioli, seasonal greens	
Chanson Burger	16
BLT, Swiss cheese, Fresh cut fries	
Fish of the Day	20
Market vegetables, sauce Diable	

We serve organic ingredients, local fresh fish and all natural meats
Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.