

Ladew Cafe

Chefs Joe & Wendy
Borkoski

Twilight Tuesday

July Menu

All Menu items are subject to change based upon availability.

Soups

Cream of Crab	7
Tomato Basil GF Upon Request	6

Starters

	Starter/Entrée Portion
Shrimp & Grits GF	18/32
Pan seared shrimp served over stone-ground cheese grits. Topped with bacon lardons, cherry & onion marmalade, air-fried sage, & a beurre blanc drizzle.	
Corn & Crab Fritter GF	15
Served with a jicama slaw and buttermilk blueberry drizzle.	
Flatbread	17
Shrimp, crab, & lobster with asiago cheese, blackberry balsamic reduction, & fennel leaves.	
Seasonal Berry Salad V VG Upon Request GF	7/10
A mixture of arugula, spinach, & baby field greens with seasonal berries, chevre crumbles, housemade spiced walnuts (served on the side), with a blueberry honey vinaigrette. Add chicken +3.5	
Cesar Salad GF Upon Request	7/10
Romaine, parmesan, and croutons dressed with a housemade ceasar dressing. Add chicken +3.5	

Entrées

Black Bean Cake V GF	20
Served with avocado crema & oven roasted tomatoes.	
Filet	39
Served with mushroom risotto, toasted almonds, sauteed greens,, and a plum & bourbon glaze	
Stewed Chicken	26
Served with tortellini, wilted spinach, & chorizo in a saffron broth.	
Seared Scallops GF	38
Served with risotto & sauteed cabbage in a fennel & cumin broth.	

A vegan entrée can be prepared upon request.



Vegetarian



Vegan



Gluten Free



Upon Request

Item can comply with listed dietary restriction, if requested