

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
<i>Pan seared shrimp served over stone-ground cheese grits. Topped with bacon lardons, cherry & onion marmalade, air-fried sage, & a buerre blanc drizzle.</i>	
Corn & Crab Fritter GF	15
<i>Served with a jicama slaw and buttermilk blueberry drizzle.</i>	
Flatbread	17
<i>Shrimp, crab, & lobster with asiago cheese, blackberry balsamic reduction, & fennel leaves.</i>	
Seasonal Berry Salad V VG Upon Request GF	11/15
<i>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</i>	
Cesar Salad GF Upon Request	10/14
<i>Romaine, parmesan, and croutons dressed with a housemade ceasar dressing. Add chicken +3.5</i>	

Entrées

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

A vegan entrée can be prepared upon request.