

amuse

RESTAURANT

AFTERNOON FARE

WINTER

FARMER'S SALAD / 12 / GF, DF, V  
LOCAL GREENS, VINAIGRETTE,  
PUMPKIN SEEDS

SQUASH TART / 15 / VEG  
WHIPPED RICOTTA, ROASTED WINTER  
SQUASH, PETITE SALAD

HOUSE CUT FRIES / 10 / GF, DF, VO  
ORGANIC KETCHUP, GARLIC MAYO

SMASH BURGER / 15  
CHEF'S DAILY PREPARATION  
GRIDDLED ANGUS BEEF PATTY,  
TOASTED BRIOCHE BUN

FRIED OYSTERS \*\*/ 18 / DF  
EAST COAST OYSTERS, NAPA CABBAGE &  
CELERIC SLAW, TRUFFLED REMOULADE

PEANUT BUTTER CHOCOLATE ICE BOX PIE\*  
13 / VEG  
DARK CHOCOLATE, BANANA JAM

CHEESE PLATE / 18 / VEG  
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED FOODS INCREASES  
YOUR RISK OF FOOD BORNE ILLNESSES.

(\* ) CONTAINS NUTS, (VEG) VEGETARIAN, (V/VO)  
VEGAN/VEGAN OPTIONAL, (GF/GFO) GLUTEN-FREE OR  
GLUTEN-FREE OPTION  
(DF/DFO) DAIRY FREE OR DAIRY FREE OPTION

EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

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