

PREVIEWS

LOBSTER ROLL SLIDERS

Butter Poached Lobster on Brioche with Truffled Frites \$18

AHI TUNA CEVICHE*

Plantain Chips \$12

CRAB DIP

Lump Crab & Three Cheeses with Aged Cheddar Pull-Apart Rolls \$13.5

^ HUMMUS PLATE

Mixed Vegan Plate with Hummus, Harissa, Tomatoes, Olives, Caperberries, Mixed Crudités, Grilled Flatbread & Lavash \$13

SALADS

v/gf KALE SALAD

Salted Almonds, Dried Cherries, Pickled Shallots, Sliced Radish and Pecorino Vinaigrette \$11.5

gf "COBB" SALAD

Grilled Chicken Breast on Mixed Greens, Chopped Eggs, Bacon, Avocado, Tomatoes, Blue Cheese Crumbles and Creamy Lemon-Basil Dressing \$15.75

ITALIAN CHOPPED SALAD

Mixed Greens, Prosciutto Cracklins, Gorgonzola, Shallot, Parmesan, Roasted Bells, Tomato, White Balsamic & Lemon Vinaigrette, Parmesan Crisp & Anchovies \$13.5

SOUTHERN CHOPPED SALAD

Chopped Greens, Tasso Ham, Roasted Corn, Pickled Onions, Toasted Sunflower Seeds, Drunken Goat Cheese, Mustard Vinaigrette, Fried Green Tomato \$14

SANDWICH

PROSCIUTTO AND TASSO HAM PANINI

Melted Goat Cheese, Roasted Peppers, and Pickled Onions \$12

DESSERT

RED VELVET LAVA CAKE

Cream Cheese Semifreddo, Burnt Marshmallow \$9

^ CARAMELIZED BANANA CHEESECAKE

Homemade Cheesecake, Caramelized Fresh Bananas, Pretzel Crust, Dulce De Leche and Cinnamon Cream \$8.5

^ SALTED CARAMEL BREAD PUDDING

Warm Brioche Bread Pudding, Bourbon & Sea Salt Caramel, Creme Anglaise, Pralines \$9

^ CHOCOLATE TRES LECHES

Brugal Anejo Rum, Dark Chocolate "Tres Leches" \$8.5

*A gratuity is automatically added to your check for in-theater dining only. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely. *Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF Gluten free as listed. Does not apply to substitutions. ^ Vegetarian- dish does not contain meat.*