

Lunch

11:00am to 3:30pm

\$15 Bubbly Package Available

Snacks

Roasted Marcona Almonds 7
Sea salt

Mixed Greek Olives 7
Herbs

Oysters 18
Daily preparation

Artisanal Cheeses 18
Honey, 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

Mediterranean Tuna Salad 21
Seasonal greens, olives,
potatoes, fennel, anchovies,
red pepper, onions

Quinoa Salad 12
Kale, beets, mustard vinaigrette

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.

Appetizers

Potage of the Moment 12
Seasonal inspiration

House Cured Salmon 16
Poached egg, seasonal greens,
lemon vinaigrette

Pan Seared Scallops 18
Fennel, Heirloom tomatoes

Entrées

Carnaroli Rice 15
Chef's preparation

Tagliatelle 14
San Marzano tomato

Bolognese of the moment 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 MP
Chef's preparation