

# THE PATIO

AT 5<sup>TH</sup> AND ASH

SUNDAY BRUNCH • CAFÉ • COCKTAILS • BISTRO • WINE BAR

## SHAREABLES

### 🚢 Drunken Cheesy Bread

A baguette soaked in red wine, baked with garlic butter and shredded mozzarella. Served with marinara 11  
Add a side of tomato bisque 2

### 🚢 Fernandina Famous Meatballs

House made recipe, large meatballs served with house marinara 12

### Mediterranean Flatbread

Marinara, sundried tomatoes, caramelized onion, roasted red peppers and black olives, topped with shredded mozzarella and balsamic 15

### Black & Bleu Cauliflower Pizza (GF)

Blue cheese dressing, Braised short ribs, roasted garlic, bacon, onions, shredded mozzarella and drizzled with a balsamic reduction 15

### Bavarian Pretzel

A jumbo soft pretzel buttered and salted, served with a beer cheese dipping sauce & whole grain mustard 11

### Garlic Mussels

(DF)

Sauteed in garlic, Chablis, heirloom tomatoes and parsley and served with crostini for dipping 16

### Colossal Shrimp Cocktail

(GF, DF)

Six fresh, local jumbo shrimp. Served with cocktail sauce 15

### Jumbo Lump Crab Cakes

(DF)

Our signature hand rolled crab cakes made with fresh jumbo lump crab meat. Served with house made lemon aioli 18

### 🚢 Charcuterie for Two

A special selection of premium cheeses served with an array of meats, fruits, and house made jams and jellies

29



## SOUP & SALAD

### Soup du Jour

Rotating fresh soup of the day [Market]

### 🚢 Tomato Bisque (GF)

Homemade, savory, rich bisque 7

### Caprese Salad (GF)

Fresh Tomatoes layered with fresh mozzarella & basil leaves topped with cracked pepper and a balsamic glaze drizzle 12

### 🚢 Beet Salad (GF)

Beets, mandarin oranges, red onions, feta, craisins on a bed of mixed greens with champagne vinaigrette 7/13

### Caesar Salad

Romaine, croutons and parmesan in a creamy dressing 6/11

### 🚢 Berry Salad (GF)

Mixed greens, seasonal berries, red onions, candied pecans, feta cheese & homemade poppy seed dressing 7/13

### Wedge Salad (GF)

Iceberg lettuce, tomatoes, bacon with blue cheese dressing 12

### Lobster Cobb Salad (GF, DF)

Spring Mix topped with fresh Maine Lobster, avocado, egg, red onion, bacon, tomatoes with champagne vinaigrette 24

Add to any salad:

Chicken (6), Shrimp (7), Crab Cake (8)

Salmon, Grouper, Snapper, or Scallops (Market)



Salad dressings are house made and sourced locally from Olive Amelia

## LUNCH

AVAILABLE ALL DAY

## HANDHELDS

Handhelds and Burgers served on a toasted gourmet bun (except French Dip) & come with your choice of fries, slaw, or garden salad. Add gluten free bun for \$3.00

### 🚢 Fernandina French Dip.....16

Braised short ribs, caramelized onions, creamy horseradish sauce, au jus and Provolone cheese

### Chicken Pesto Caprese.....15

6oz Grilled chicken breast topped with shredded mozzarella, lettuce, tomato, pesto mayo and a balsamic reduction drizzle

### 🚢 Grouper Sandwich.....18

Grilled or blackened grouper, lettuce and tomato with a spicy island slaw

### The Patio Burger.....15

Angus beef patty grilled to your liking with lettuce, tomato & cheese

### Goat Cheese Burger.....18

Angus beef patty grilled to your liking, topped with Pico de Gallo, creamy goat cheese, avocado, spring mix, and Fernandina Beach aioli

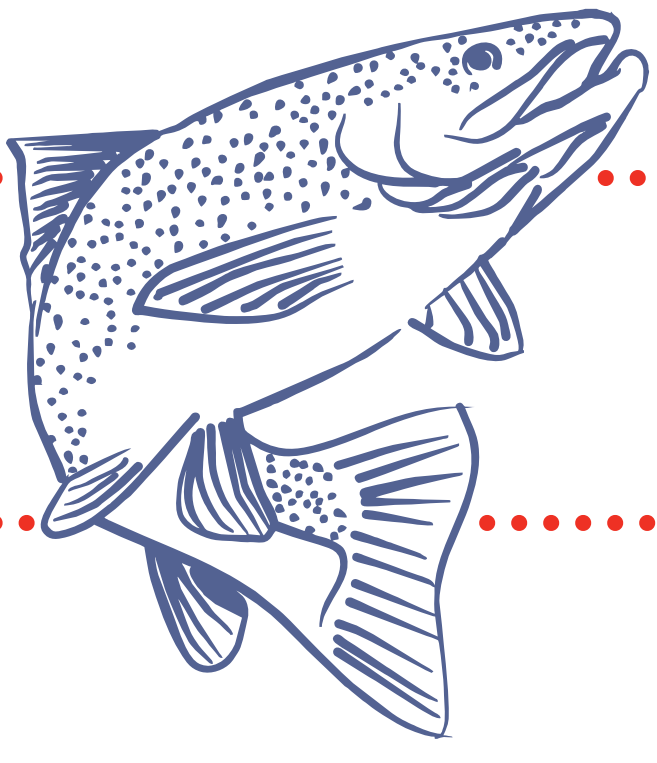
### Impossible Patio Burger (V) .....15

Two plant based burger patties, topped with lettuce and tomato



# DINNER

AVAILABLE AT 4:30 PM



## FROM THE OCEAN

### Blackened Grouper (GF) .....34

Fresh filet of Grouper blackened and served over smoked gouda cheese grits & topped with house made mango salsa

### Pecan Crusted Salmon.....26

Baked Chilean Salmon with a sweet Dijon-pecan crust, served over autumn blend wild rice with lemon beurre Blanc sauce

### Shrimp and Grits (GF).....24

Old Charleston Style recipe made with local, Mayport Shrimp, andouille sausage, peppers & onions, atop smoked gouda cheese grits

### Lobster Ravioli.....25

Large ravioli stuffed with tender lobster meat served over baby spinach and topped off with a creamy vodka sauce

### Blackbeard's Mahi (GF, DF).....26

Locally caught Mahi soused with bourbon, teriyaki and herbs, grilled & served with mushroom risotto

### Snapper Provencal (GF, DF).....32

Fresh filet of domestic snapper pan-seared in Chablis, basil and tomatoes. Served with grilled asparagus and wild rice

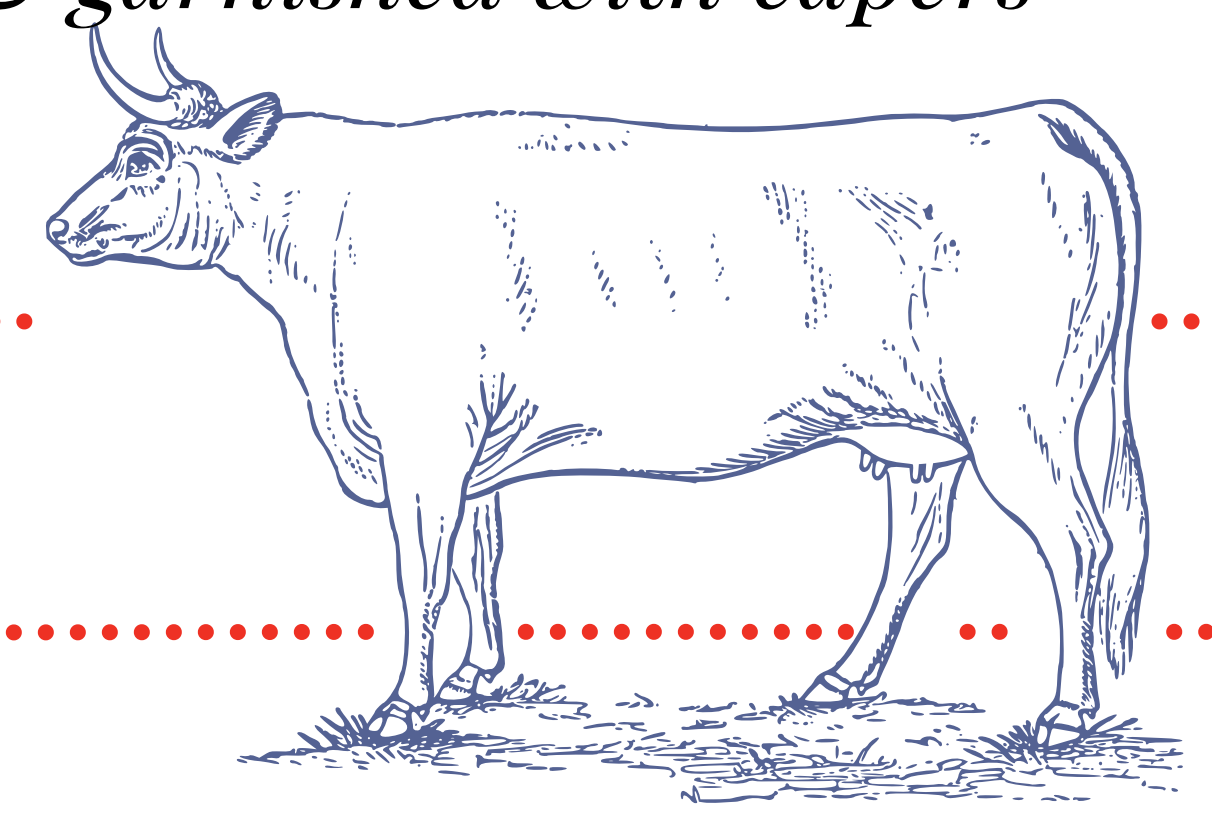
### Pan-Seared Halibut (GF).....36

Pan-Seared fresh Halibut with a lemon, beurre blanc sauce and capers. Served with wild rice and green beans

### Pan-Seared Scallops (GF).....38

Four Cape Cod scallops seared in a brown butter lemon sauce atop smoked gouda cheese grits & garnished with capers

## FROM THE FARM



### Braised Short Ribs.....29

Slow roasted in a red wine reduction demi-glaze served over mashed potatoes and vegetables, topped with crispy onion straws

### Double Cut Pork Chop (GF).....26

14-ounce Bone-In Pork Chop, cast-iron seared to perfection, served with garlic mashed potatoes and vegetables

### Chimichurri Cauliflower Steak (GF,DF).....22

A hearty cauliflower steak seasoned and pan-grilled, then topped with a flavorful chimichurri sauce served over wild grain rice

### Cajun Penne Chicken Pasta.....24

Tender chicken and andouille sausage seared with peppers, mushrooms & onions in a spicy cream sauce with penne pasta

### Steak Frites.....34

12oz New York strip, sliced and served with fries, gorgonzola butter and a rich demi-glaze

### Pasta & Meatballs.....20

Tender spaghetti with four house made meatballs and topped with savory marinara sauce and parmesan cheese

### Pollo Fernandina (GF).....24

Grilled Chicken, goat cheese, lemon butter, with sundried tomatoes and basil atop garlic mashed potatoes and vegetables

## LITTLE PIRATES

Served with a drink \$7



Chicken Fingers

Flatbread Pizza

Spaghetti & Meatballs

## SIDES \$6

Mushroom Risotto

Small Garden Salad

Smoked Gouda Grits

Spicy Island Slaw

Mashed Potatoes

Wild Rice

French Fries

## SOFT DRINKS \$3

Pepsi, Diet Pepsi, Starry, Lemonade, Ginger Ale,

Dr. Pepper

Strawberry Lemonade (\$3.50)

## BEER

Yuengling Draft 6

Rotating IPA Draft 7

Lagunitas IPA 7

Dos Equis Lager 7

Peroni 7

Heineken 00 6

Corona 7

Coors Light 6

Michelob Ultra 6

Bud Light 6

Blue Moon 8

Angry Orchard 7

## WINE

### Sparkling

Benvolio Prosecco, Italy.....9/27

Lucien Albrecht Crémant Rose, France.....8/24

### White

[House] Pinot Grigio.....8/24

Chte St. Michelle Riesling.....9/27

Gemma De Luna Moscato....10/30

Kim Crawford Sauv Blanc.....9/28

Kendall Jackson Chardonnay.11/30

Crowded House Sauv Blanc...13/45

La Crema Chardonnay.....13/39

### Red

Carmel Road Pinot Noir.....10/30

Siduri Pinot Noir.....20/60

Belle Glos Balade Pinot Noir.18/54

Decoy Merlot.....15/45

Lodi Estates Cabernet.....12/36

OZV Old Vine Zinfandel.....9/27

Layer Cake Mendoza

Malbec.....16/48

Carmel Road Cabernet.....9/27

Quilt Cabernet.....20/60

### Interesting Reds & Whites

Frescobaldi Remole Rosso, Italy.....8/24

Cecchi Chianti, Italy.....11/33

Pazo De Lusco Albarino, Spain.....51

Rotating Rose.....[ask server]

20% Gratuity will be automatically added to parties of 6 or more. consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.