



S U M M E R H O U S E

Starts

- Cheesy Callaloo Dip** Parmesan, Crostini /\$12
Cassava Crusted Chevre Roast Pepper Caprese, Mixed Olives, Focaccia /\$18
Marlin Ceviche Leche de Tigre, Plantain Chips /\$15
Salt-fish Fritters Spicy Dipping Sauce /\$14
Croquetas Manchego, Chorizo, Pepper Pesto, Aioli /\$14
Curried Ackee Wonton Papaya Ginger Sauce / \$14

Salads

- Kale**, Quinoa, Candied Sorrel, Feta, Almonds /\$15
Warm Chevre Salad Mixed Greens, Watermelon Radish, Red Onion, Red Pepper, Mint /\$18
Island Cobb Greens, Avocado, Lobster, Bacon, Feta - Honey Vinaigrette or Creamy Dill /\$22

Vegetables

- Ratatouille** Zucchini, Eggplant, Peppers, Fried Capers, Feta, Mint Salsa Verde /\$12
Ember Roast Carrot and Beets Coconut Yoghurt, Pistou, Dill, Mint /\$12
Eggplant Plantain Parmesan Scotchie Arrabiata, Mornay, Chèvre, Parmesan/\$18

Pasta

- Spaghetti Pomodoro** Fresh Tomato Sauce, Extra Virgin Olive Oil, Basil, Garlic, Parmesan /\$20
Champagne Risotto, Garlic, Thyme, Sage, Frizzled Leeks /\$20
Add Seafood /\$20 **Add Mushroom** /\$7

Provisions & Starchy Sides

- Roast Sweet Potato** Garlic Butter, Chevre, Pickled Onions, Herbs /\$10
Breadfruit Sea Salt, Honey, Crispy Garlic, Charred Scallion /\$10
Gourmet Mac and Cheese Penne, Chevre, Chives, Pickled Peppers /\$20
Add Bacon/\$5 **Add Lobster** / (Market price)
Bammy Steamed in Coconut Milk or Fried /\$7
Frites Sweet or Irish Potato, Caribbean Chimichurri, Scotch Bonnet Aioli/\$16

Seafood & Meat

- Grilled Lobster (Seasonal)** Lime, Chili, Roasted Tomato Butter, Pistou, Fine Herbes/ (Market price)
Fresh Catch Salsa Verde, Christophine Pickle, Scotchie/ \$32
Coal Fired Chicken Pimento, Pepper Elder, Salsa Verde Pickled Peppers /\$25
Blue Mountain Burger Blue Mountain BBQ Sauce, Crispy Onions, Mushrooms, Scotchie Aioli /\$30
Lamb Meatball Kofta Minty Salsa Verde, Feta, Pepper Jelly, Tahini Yoghurt, Crisp Onion /\$30
Beef Tenderloin au Poivre Crispy Leeks, Creamy Peppercorn Sauce, Sauteed Mushrooms /\$40