

# ONLYX

## Spring/Summer 2023 Lunch Menu

Served 11am-3pm daily

### SMALL BITES

#### ALEPPO SPICY CRISPY CAULIFLOWER BITES (VEG) \$14

Buttermilk Dill Dip

#### EVERYTHING SPICED CASHEW HUMMUS (V) \$12

Assorted Crudités | Spiced Fry Bread

#### BRAISED PORK BELLY BAO \$14

Crispy 5 Spice Pork Belly | Hoisin BBQ | Pickled Onion | Coriander Slaw

#### BUFFALO CHICKEN EMPANADAS \$15

NY Style Bleu Cheese dip

#### PAN SEARED DIVER SCALLOP \$19

Crispy Pork Belly Lardon | Granny Smith & Thai Pepper Relish | English Pea Puree

### BOWLS & SALADS

(Add-on Protein Selections: Herb Grilled Chicken-\$5, Pan Seared Salmon-\$8, Seared Ahi Tuna-\$9, Blackened Shrimp-\$7, two Fried Chicken Tenders-\$7)

#### BABY GEM CAESAR (VEG) \$14

Baby Gem Lettuce | Ciabatta Crouton | Aged Parmesan Tulle | Caesar Dressing

#### BUILD YOUR OWN BOWL OR SALAD \$14

**Base:** Baby Gem Lettuce | Baby Mixed Greens | Cauliflower Cilantro Rice | Jasmine Rice

**Pick your Toppings (Select up to 4):** Heirloom Tomato | English Cucumbers | Shredded Carrots | Pickled Onions | Black Olives | Kalamata Olives | Red Onions | Green Peas | Crumbled Bacon | Hard Boiled Egg | Ciabatta Croutons | Crimini Mushrooms

**Cheese: Choose 1** | Feta | Chevre | Colby Jack | Shredded Cheddar | Shaved Parmesan | Crumbled Blue

**Dressing: Choose 1** | Buttermilk Ranch | White Balsamic Vinaigrette | Blue Cheese Dressing | Soy Sesame Vinaigrette | Italian Herb Vinaigrette | Honey Mustard Dressing | Classic Caesar | Smoky Chipotle Ranch | Oregano Feta Vinaigrette | Dark Balsamic Dressing | Extra Virgin Olive Oil and Balsamic Vinegar

### SHAREABLES AND HANDHELDS

#### SMOKED DUCK GRILLED CHEESE \$18

Maple Farms Duck Breast | Gruyere | Pickled Onions | Baby Rocket | House Fries

#### BLACKENED SHRIMP PO BOY \$18

Gulf Shrimp | Shredded Baby Gem | Remoulade | Heirloom Tomato | House Fries  
(sub fried grouper \$4)

#### JUMBO FRIED CHICKEN WINGS (GF) \$18

10 wings served with celery and your choice of Blue Cheese or Ranch | Tossed in your choice of: Buffalo | Honey Lemon Pepper | Chef Nick's Smoky & Sticky Glaze

### DESSERT

#### FLOURLESS CHOCOLATE TORTE (GF, VEG) \$10

Fresh Berries | Chantilly | Chocolate Shavings

### FLATBREADS

#### FOUR CHEESE \$14

House Pizza Sauce | Mozzarella | Sharp Cheddar | Aged Parmesan | Pecorino Romano

#### CARNIVORE \$16

Pepperoni | Crumbled Chorizo | Ham | Mozzarella | House Pizza Sauce

#### ATHENIAN \$15

Arugula | Roasted Tomato | Basil Pesto | Mozzarella | Feta | Red Onion | Kalamata | Pesto | Greek Vinaigrette

#### SMOKED DUCK \$17

Mesquite BBQ | Caramelized Onion | Fontina | Chopped Cilantro | Spiced Mandarin



#### SUMMER VEGETABLE PASTA PRIMAVERA (V) \$23

Broccoli | Spinach | Local Mushrooms | Summer Squash | Cashew Cream Pesto | Penne Pasta

#### SOUTHERN BREADED CHICKEN TENDERS \$16

3 pc Jumbo Tenders | French Fries | Honey Mustard

#### PECAN CHICKEN SALAD CROISSANT \$15

Butter Lettuce | Sliced Tomato | French Fries

#### SWEETWATER 420 BATTERED GROUPER & CHIPS (NF) \$23

Battered Grouper | Citrus Caper Remoulade | Cilantro Slaw | House French Fries

#### STRAUSS FARMS GRASS-FED BURGER \$19

Double Smash Patty | Brioche Bun | Bibb Lettuce | Hot House Tomato | Red Onion | Applewood Smoked Bacon | Choice of: Cheddar, American, Swiss, Vegan | Choice of: French Fries, Side Salad, or House Fried Chips  
(sub herb grilled chicken for burger patty)

#### GEORGIA BLUEBERRY COBBLER (VEG) \$10

Morelli's Vanilla Bean Ice Cream | Cinnamon Biscuit & Oat Streusel

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

