

# EINSTEIN'S

*We make every effort to source from local growers, organic farms and ranches.*

## GREENS

*Add to any salad: chicken 6, shrimp 7, salmon 7, ahi tuna 8, filet 15, lobster tail 15, jumbo shrimp 12*

Caesar salad with crisp romaine leaves, house-made caesar dressing, herb croutons, roland anchovies with parmesan shavings 7

Beet salad, frizze and arugula topped with poached beets, julienne carrots, goat cheese, and candied walnuts tossed in a balsamic vinaigrette and bacon apricot jam (GF) 9

Heirloom mixed greens with red grapes, almonds, feta, sherry vinaigrette (GF) 6

Fiji apple and pomegranate salad over mixed greens, bleu cheese, candied pecans with dijon vinaigrette (GF) 9

Black & bleu steak salad, grilled 4oz filet, mixed field greens, tomatoes, cucumbers, red onions with a balsamic vinaigrette 18

Crispy asian salad with flash-fried shrimp, jicama, soy-glazed wontons, napa cabbage, soy-ginger vinaigrette 13

Chopped cobb romaine with turkey, applewood-smoked bacon, egg, tomato, avocado, cucumber, feta, crispy chickpeas, buttermilk-herb dressing (GF) 12

Sesame tuna\* with mixed greens, sprouts, mango, avocado, wasabi, sesame seeds, sriracha, soy-ginger vinaigrette *{grilled salmon may be substituted}* (GF) 14

## SANDWICHES *choice of side, "deluxe" add 1*

South of the border wrap w/ deep-fried fresh flounder, shredded romaine, diced tomatoes, tomatillo guacamole, roasted jalapeño remoulade 13

Turkey & spinach club with bacon, tomato, chipotle honey mustard, multigrain bread 10

Grilled chicken & avocado with sprouts, caramelized onions, basil aioli, ciabatta 12

Lobster BLT, buttermilk fried lobster, bacon, arugula, tomato with a cracked mustard beurre blanc sauce on an egg bun 22

Wild mushroom vegan french dip, mushrooms, onions, mozzarella cheese on a toasted vegan bun (GF) 12

Seafood cake, crab, shrimp, and lobster, lettuce, tomato, topped with a mustard beurre blanc sauce 15

Oyster Po' Boy, hoagie roll, lettuce, tomatoes, sriracha aioli 13

Einstein's grill with smoked turkey, tomato, swiss, cheddar, applewood-smoked bacon, raspberry sauce, sourdough french toast 12

Loaded veggie-wich with grilled tomato, onion, zucchini, arugula, truffle goat cheese spread, sundried tomato foccacia 10

## BURGERS *white or wheat bun. choice of side, "deluxe" add 1*

Angus beef ground chuck 12

Lamb burger 14

Turkey blended with spinach and parmesan 11

Grilled chicken breast, all-natural, hormone free, antibiotic free 10

Farro and lentil veggie 9

*Signature Burger Toppings:*

E=mc2\* with roasted red pepper, pesto, pepper jack, add 2

Red Eye\* with fried egg, ham, applewood-smoked bacon, american cheese, english muffin, add 2

Hillbilly\* with applewood-smoked bacon, pimento cheese, vidalia onion rings, bbq sauce, add 2

Crazy P\* red onion jam, goat cheese and bacon, add 2

Mediterranean\* with sundried tomato pesto, feta, cerignola olives, mint yogurt, add 2

Moroccan\* beefsteak tomato, bibb lettuce, garlic pickle, house tzatziki sauce, add 2

*Add 1 each: swiss, american, bleu cheese, cheddar, pepper jack, brie, mushrooms, applewood-smoked bacon, caramelized onions, roasted red peppers, avocado, pickled jalapenos, onion straws*

*A few of the farms we proudly sourced from: stone creek hydroponics, milco, pero family farms, L & R farms, black wing farm and more...*

## SMALL PLATES

Cornmeal dusted gulf coast oysters, fried golden brown with fried pickles, jalapeños, served with jalapeño remoulade and thai ginger dipping sauces 12

Grilled ribeye\* picadita, vidalia onion, avocado purée, poblano peppers, sautéed sweet corn, feta cheese, tomatillo salsa, sour cream, crispy masa tortilla 14

Traditional hummus, assorted crudite, fresh herb garlic flatbread 7

Meat & cheese board, chef's choice of fine meats & cheeses, grilled baguette, house pickled crudité, candied nuts, red onion jam, pomegranate seeds 18

Salmon flatbread, smoked salmon spread with pickled tomatoes, red onions garnished with arugula and balsamic 12

Salt & pepper calamari with thai chili pesto, ginger aioli 10

Manchego fritters with garlic-chili honey 8

Mushroom & brie flatbread with roasted garlic, house-pickled peppers, arugula 9

PEI mussels served in a chipotle cream sauce with fennel, garlic, and white wine served with crusty bread 11

Fried green tomatoes, fresh goat cheese, cherry tomatoes, with a red pepper aioli 8

Soup of the day cup 4 / bowl 5

## BIG PLATES

Herb-crust lamb chops with garlic green beans, red wine demi-glace and mushroom risotto 22

Pecan crusted trout with sweet mash potatoes and a balsamic demi-glace served with french green beans (GF) 21

Salmon grilled with green onion beurre blanc over a chive potato cake and sautéed spinach 21

4oz filet with cipollini onions, red wine demi-glace over roasted garlic mashed potatoes (GF) 22

Seafood cake, crab, shrimp, and lobster served over succotash, topped with a cracked mustard beurre blanc sauce 16

Parmesan-crust chicken linguine with caper and smoked paprika vodka cream 15

Southern fried chicken with mashed potatoes, garlic kale, roasted mushroom gravy 15

12oz Certified angus beef® ribeye\* with white and green asparagus, mashed potatoes, red wine reduction, caramelized shallot butter 26

Vegetable plate with choice of any four sides or deluxe sides (GF) 14

Farro & lentil cakes with sunflower seeds, spinach, spicy cucumber relish, roasted tomato fondue 14

Buttermilk fried chicken tenders with honey-smoked chili glaze, choice of side 13

Jumbo shrimp & grits, andouille sausage, red and green peppers, cherry tomatoes in white wine reduction 22

## SIDES \$3 à la carte

mashed potatoes (GF)

pepper jack grits (GF)

sautéed spinach (GF)

edamame succotash (GF)

roasted mushrooms (GF)

blackened french fries

## DELUXE SIDES \$4 à la carte

sweet potato fries

fried okra with sriracha ranch

grilled asparagus (GF)

smoked pimento mac and cheese

sweet mashed potatoes (GF)

broccolini (GF)

mushroom risotto (GF)

*Award-winning brunch with bloody mary bar every Saturday & Sunday from 9am-4pm*

(GF) Gluten-free - normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from gluten or any other allergen.

\*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

We proudly use BUNGE trans-fat free oil. 02.21.17

## WHITE WINES

Barone fini pinot grigio, trentino-alto adige, italy citrus notes, ripe apples, lychee nut, crisp	10/38
Black stallion chardonnay, napa valley melon, white peaches, lemon, vanilla, pear, coconut	8/32
Camelot chardonnay, california apple, pear, citrus	6/24
Canella blood orange mimosa, italy sparkling wine, blood orange	7/26
Cape mentelle sauvignon blanc, margaret river pithy acidity, rich limes, passionfruit, grapefruit with great minerality	9/36
Ferrari-carano fume blanc, sonoma orange blossom, peach, mango, pear	10/38
Firestone riesling, cental coast bright flavors, aromas of citrus blossom, orange zest, jasmine tea and a touch of honey	7/28
Frei brothers chardonnay, sonoma green apple, orange, butter	9/34
H & G Rose, france ripe raspberry, cherry and bright pineapple	8/32
Kim crawford sauvignon blanc, new zealand pink grapefruit, key lime, passion fruit, pineapple	10/38
Sonoma cutrer chardonnay, russian river valley golden apple, pear, peach, oak, vanilla, butter	12/46
Stellina de notte pinot grigio, italy pear, kiwi, melon, lemon	7/26

## BUBBLES

Cuvee mousseux blanc de bleu splits blueberry infused sparkling wine	11
Chandon brut splits almond, apple, pear, citrus, caramel	12
Domaine chandon brut/rose apple, pear, citrus spice, almond, pear	12
Mionetto prosecco fruity bouquet, golden apple, dry and fresh finish	40
Mionetto prosecco splits	11
Veuve clicquot champagne fruity with hints of peach, mirabelle plum, pear and a touch of vanilla	100

## DRAFT BEER 20oz imperial pint

Blue moon belgian white 5.4%	7	<u>Local:</u>	
Brooklyn dark lager 5.6%	7	Monday night eyepatch ipa 6.2%	8
Bud light 4.2%	6	Reformation providence 9.2%	9
Full sail blood orange 5.2%	8	Sweetwater 420 5.7%	7
Stella artois 5.2%	8	Terrapin hopsecutioner 7.3%	7
		Three taverns night on ponce 7.5%	8

## BOTTLED BEER

O'doul's (NA)	4	Not your fathers rootbeer 5.9%	6
Angry orchard cider 5%	6	Crispin cider 5%	6
Bud 5%	5	Dogfish head 60 minute ipa 6%	6
Bud light 4.2%	5	<u>Local:</u>	
Corona extra 4.2%	6	Monday night drafty kilt 7.2%	6
Guinness 4.2%	6	Jekyll hop dang diggity 6.7%	6
Heineken 5%	6	Jailhouse slammer wheat 5%	6
Michelob ultra 4.2%	5	Sweetwater blue 4.6%	6
Miller lite 4.2%	5	Wild heaven white black bird, saison 6%	6
Bells two hearted 7%	6		

## RED WINES

1000 stories bourbon barrel aged zinfandel, mendocino county raspberry, touches of black pepper, clove, dried herbs, bourbon barrel nuances	12/46
Bonterra organic cabernet, mendocino county cherry, cassis, raspberry, cedar, dried cranberry, earthy	10/38
Bogel pinot noir, russian river valley & clarksburg, california violets, strawberry, green tea, aged in french and american oaks, earthy	10/38
Camelot cabernet sauvignon, california black cherry, ripe fruit	6/24
Camelot merlot, california plum, subtle herbs, vanilla oak	6/24
Castillo de monseran garnacha, spain ripe cherry, vanilla, fresh ginger	7/26
Decoy by duckhorn merlot, sonoma plum, red cherry, caramel, white pepper, graphite	48
Duckhorn goldeneye pinot noir, anderson valley cherry, ripe cranberry, wild blackberry, notes of earth, leather and spice	125
Einstein's house sangria red wine, fresh juice and brandy	6/24
Hedges independent producers cabernet, columbia valley dark raspberry, candied cherry, caramel, vanilla, french oak	10/38
Irony pinot noir, monterey black cherry, sweet plum, cocoa, violet	7/26
Joseph phelps cabernet, napa valley dark fruit, cigar box, dried herbs with silky tannins	140
Kaiken malbec reserva, mendoza ripe red fruits, traces of tobacco, butterscotch	9/34
La crema pinot noir, monterey red cherry, spice, coffee	10/38
Terrazas reserva malbec, mendosa expressive and floral, hints of violet, raspberry, cherry, delicate tannins	11/44

## SPECIALTY COCKTAILS

*Our hand-crafted libations feature fresh-squeezed juices, special infusions, clever syrups and our own house-made sour.*

Bayou satsuma mojito bayou satsuma rum, muddled limes, fresh mint leaves, simple syrup	9
Belvedere Mule belvedere vodka, fresh lime juice, simple syrup and goslings ginger beer	11
Bourbini american spirit whiskey, peach purée, peach schnapps, champagne	8
Grape elderflower fizz bummers lazarus gin, st. germaine, fresh lime juice, muddled grapes, sprite	9
Honeysuckle peach cathead honeysuckle vodka, peach purée, agave nectar, gosling ginger beer, soda	9
Strawberry basil lemonade deep eddy lemonade vodka, muddled strawberries and basil leaves, soda	8

## DEEP EDDY MARTINIS

Deep eddy classic deep eddy vodka, dry vermouth, lemon peel or olive	7
Cucumber grapefruit martini deep eddy grapefruit vodka, cucumbers, simple syrup	7
Deep in the cosmos deep eddy cranberry vodka, fresh squeezed limes	7
John daly deep eddy sweet tea vodka, sour mix	7
Deep eddy's down & dirty deep eddy vodka, olive juice	7
Blueberry lemon drop deep eddy lemonade vodka, fresh blueberry purée, sugar rim	7
Southern peach deep eddy peach vodka, pineapple juice, fresh squeezed limes, simple syrup	7