

LITTLE HOUSE TACOS

also served on mixed greens instead of tortillas, or substitute corn tortillas
instead of flour for Gluten Free option GF

CRISPY FISH fried cod in corn tortillas with salsa fresca, avocado, shaved green cabbage with lime, and a piquant white sauce 15.
pan seared fish GF 17.

GRILLED WILD GULF SHRIMP mango salsa, beer battered avocado, and creamy cilantro lime sauce in corn tortillas 18. sliced avocado GF

BEEF TENDERLOIN with charmoula sauce, red cabbage slaw, pickled onion, and harissa aioli with crispy cheese flour tortillas 18.

HONEY-LIME GLAZED CHICKEN with spicy roasted corn salsa, avocado cream, and queso blanco on soft corn tortillas GF 15.

ORGANIC TURKEY PICADILLO sweet tangy red sauce, avocado, & radish salad, with lime crema in grilled pepper jack cheese flour tortillas 15.

ROASTED BUTTERNUT SQUASH black bean salsa, crumbled goat cheese, avocado, and chipotle cream in flour tortillas 14.

TOFU SATAY LETTUCE WRAP with Asian vegetable salad, Jasmine rice, peanut sauce and Siracha GF 14.

STARTERS AND SALADS

GUACAMOLE made to order with chips GF 10.

MUSSELS shallot white wine sauce, herb aioli, and croutons 15.

HOUSE GREEN SALAD chevre, roasted pecans and tomatoes GF 10.

CLASSIC GREEK SALAD pepperoncini, feta cheese, pickled red onion, and kalamata olives on mixed greens GF 12.

ROASTED BEET SALAD with avocado, goat cheese, dried cherries in a balsamic vinaigrette, topped with toasted walnuts 15. GF

There will be an additional \$2 charge for splitting entrees. A 20% gratuity will be added for parties of 6 or more.

Consuming raw or undercooked food may increase risk of food borne illness. Please advise server before placing your order if anyone in your party has a food allergy.

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