

Side Salad 7

mixed greens, cucumber, carrot, tomato, honey lime vinaigrette

V, GF

Buddha Bowl 17

quinoa, kale, sweet potato, red onion, garam masala chickpeas, lemon-turmeric tahini dressing V, VEG, GF

Beet Salad 15

arugula, roasted beets, red onion, candied almond, goat cheese, toast points, lemon-rosemary chipotle emulsion VEG, optional V, GF

Seared Caesar 14

seared romaine hearts, tomato, red onion, croutons, smoked chili caesar dressing, manchego cheese, cornichons VEG. optional GF

Mushroom Ravioli 17

house made ravioli, fennel cream, herb pesto, parmesan crisps, kale chips

Soil Add Ons

grilled chicken 6 seared shrimp 9



Build Your Own!

The Starting Point 10

Our Proprietary 40 Strand Cheese Sauce, Elbow Macaroni and a Cheese & Crumb

The Finishers

Bacon 3 Asparagus 2
Shrimp 7 Arugula 2
Chorizo 4 Mushroom 2
Beef 6 Tomato 2
Chicken 5 Red Pepper 2

Green Onion 1 Chili Peppers 2 Danish Blue Cheese 3 Lobster MP When Available



40 Strand Street, Christiansted, St. Croix, USVI Tel: 340.692.0524



our most popular dishes are our specials make sure to inquire about today's creative dishes!



Chicken and Dumplings 17

braised chicken, mirepoix, roast garlic, mushrooms, velouté, dumplings

Fried Brie 15

mango chutney, dried fruits, nuts, crostini, honey, candied almonds
VEG

Bread & Butter 8

local breads, honey butter, scallion butter, mango butter VEG

BBQ Short Rib 18

boneless Korean braised short rib, house made kimchi, sesame-scallion risotto, lotus root chips

Patos Tacos 18

fresh corn tortillas, duck confit, xnipek salsa, radicchio slaw, black bean puree, cilantro aioli GF

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE



Tom Kha Mussels 16

lemongrass-coconut milk broth, pickled chilies, cilantro, grilled bread

Ceviche & Gazpacho 17

smoked plantain gazpacho, spicy conch salad, plantain crisps, microgreens

GF

Fettucini Pescatore 21

fresh catch, mussels, shrimp, house made pasta, tomato white wine caper sauce, garlic chips

Voodoo Shrimp 19

habanero, chorizo, garlic, onion, spices, banana in a Cruzan Rum sauce, local jalapeno cheddar bread, soft fried egg, very spicy optional GF

Be Sure To Save Room for our Scrumptious House Made Desserts!

20% Service Charge May Be Added to Parties of 6 or More and to Those Who Do Not Leave Their Signed Merchant Credit Card Receipt

Add \$.50 per Take Out Item

Try our sister restaurant in the Pan Am Pavillion











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