

Sample menu only. Menu subject to change with available harvest and seasonality.

## STARTERS

**crispy sweet potato**  
creme fraiche | caviar | chives | tarragon  
10

**circle c farm duck rilette**  
toast points | garden pickles  
pickled mustard seeds  
13

**cheese + charcuterie**  
fresh + dried farm fruits  
ancient grain bread  
16

## SALADS + SOUPS

**harvest + wisdom**  
organic garden pickings | house dressing  
*\*daily/seasonal ingredients | limited availability*  
MP

**summer squash + zucchini**  
herbed ricotta | lemon oil | sunflower  
mint | basil  
13

**heirloom tomatoes**  
cucumbers | radish | feta | olives  
zaatar vinaigrette  
14

**soup d'jour**  
fresh daily | inquire with your server  
MP



**HARVEST & WISDOM**

ORGANIC DINING

EAT WISELY... LIVE LONG

## A BIT MORE

**ahi sticky rice bowl**  
shoyu | sesame | seasonal  
veggies 18

**warm tomato paprika strudel**  
cup of soup | petite salad  
*choose 2 of 3 for 15*

**circle c farm chicken hoppin john**  
brown rice | organic garden black-eye peas  
daily pickings  
16

**cassoulet**  
white beans | daily organic garden greens  
smoked pork belly  
14

**grilled cheese**  
muenster | gloucester | tomato |  
cress 12

## DRINKS + SWEETS

**hot organic herbal tea**  
inquire for selections  
4

**espresso**  
single      double  
3              5

**cappuccino**  
6oz  
4

**water**  
sparkling 4      still  
4

**key lime pie**  
vegan/raw | avocado | cashew | coconut  
11

**petite fours**  
assorted mini swiss sweets  
9

Tuesday - Saturday 11am - 3pm | 239.949.0749 | ShangriLaSprings.com | Historic Bonita Springs, FL

Due to State Regulation the Following Statement Must Be Noted: "Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness."