

SHAREABLES

QUAIL EGGS² 9

SRIRACHA DEVIL | TOBIKO | TRUFFLE AIOLI

CELESTE CRAB CAKE 12

HORSERADISH REMOULADE | PICKLED FENNEL
CHARRED LEMON

FLORIDA WAGYU BEEF SLIDERS 8

BRIOCHE | AGED CHEDDAR | CELESTE SAUCE | FRITES

ROASTED PEPPER HUMMUS 10

ROASTED VEGETABLES | GRILLED NAAN

TRUFFLE FRIES 8

PARMESAN REGGIANO | FINE HERB

SEARED SCALLOP 14

SWEET-CORN PUREE | BLOOD ORANGE SYRUP | CORN SHOOTS

HEIRLOOM TOMATO 9

MOZZARELLA | CROUTON | BASIL OIL | BALSAMIC CAVIAR

ASSORTED HOUSE ROLLS 5

HERBED GARLIC BUTTER

CHILI GLAZED DUCK WINGS 10

BLUE CHEESE CREME FRAICHE | SHAVED CELERY

BBQ JACKFRUIT KETTLE CHIPS 9

TOMATO CONCASSE | PEPPER RELISH | CHIPOTLE CREAM

FLATBREADS

SHORT RIB 16

BALSAMIC ONIONS | AGED CHEDDAR | TRUFFLED ARUGULA

MARGARITA 14

FRESH MOZZARELLA | SUNDRIED TOMATO | BASIL

KOREAN FRIED CHICKEN 12

THAI PEANUT SAUCE | RASPBERRY COMPOTE | SESAME SEED

AURORA

GREENS & GRAINS

THE LOCAL 12 ORGANIC GREENS | HEIRLOOM TOMATO
PICKLED FENNEL | CRISPY CHICKPEA | THYME VINAIGRETTE

THE CAESAR 12 ROMAINE | KALE | RYE CROUTON
CRACKED BLACK PEPPER | PARMESAN DUST

THE BOWL 14 BARLEY | BRUSSELS | SQUASH
SMOKED PAPRIKA | TOASTED PISTACHIO | EVOO | LEMON

ADD PROTEIN

CHICKEN 6

SHRIMP 7

STEAK 10

MAINS

SHRIMP & GRITS 26 CAJUN DUSTED SHRIMP
FOUR CHEESE GRITS | WHITE WINE | LEMON

CHAR GRILLED SKIRT STEAK 30 PAPAYA MARINADE
PARISIAN YUKONS | MARKET VEGETABLES
SMOKED HERB SAUCE

PORK TENDERLOIN 24 SWEET POTATO HASH
SAUTEED KALE | MUSTARD DEMI

GRILLED SALMON 25 PARMESAN RISOTTO
MARKET VEGETABLES | LEMON CREAM | DURANGO SALT

ROOT VEGETABLE PAVE' 22 COMPRESSED ROOT VEG
BLACK RICE | CELERIAC & GREEN PEA PUREES | ASPARAGUS

SANDWICHES

SERVED WITH FRIES

UPGRADE TO PARMESAN TRUFFLE FRIES 3

CELESTE BURGER 15 AGED CHEDDAR | GRILLED ONIONS
HYDROPONIC BIBB | TOMATO | CELESTE SAUCE | BRIOCHE

GRILLED CHICKEN SANDWICH 14 CITRUS BRINE
AVOCADO | HYDROPONIC BIBB | POBLANO REMOULADE
MULTIGRAIN BAGUETTE

STEAK & CHEESE 16 BALSAMIC ONIONS | GOAT CHEESE
TOMATO AIOLI | ARUGULA | BRIOCHE

PULLED "PORK" 14 SLOW ROASTED JACKFRUIT
HOUSE BBQ SAUCE | NAPA SLAW | BRIOCHE

DESSERT

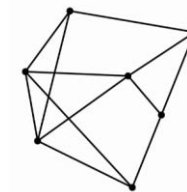
COCONUT MILK RICE PUDDING 9 POMEGRANATE
COCONUT CREAM | BERRIES | GLASS SUGAR

KEY LIME PIE 10 GRAHAM CRACKER DUST
RASPBERRY COULIS | LIME SPHERE | LIME ZEST

SIGNATURE DESSERT

THE SUPERNOVA 17
DARK CHOCOLATE BALLOON DOME
RUM FLAMED CARAMEL | SMASHED RASPBERRY
VANILLA BEAN ICE CREAM | GHIRARDELLI BROWNIE
CANDIED WALNUT

HAPPY HOUR 7 DAYS A WEEK 4PM-6PM



CELESTE

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR
DIETARY RESTRICTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS