

# the restaurant

AT THE NORTON



## soup & salads

- Matzah Ball Soup** 12  
chicken broth, celery, thyme, pulled chicken, matzah
- Tomato Bisque** 10   
extra virgin olive oil, crostini
- Spring Chopped Salad** 17    
baby spinach, baby kale, napa cabbage, snow peas,  
miso candied cashews, orange segments, feta,  
lemongrass basil vinaigrette, rice crisp
- Baby Gem Caesar Salad** 17   
baby gem, fried capers & black olives, ricotta salata,  
heirloom tomatoes, creamy caesar dressing
- Straciatella Toast** 18   
warm grilled tomato toast, straciatella,  
baby kale & herb salad, sherry vinaigrette

### Add Protein

CHICKEN 7 // SALMON 9 // SHRIMP 9

## snacks


- Mezze Platter** 22   
hummus, heirloom tomato & basil salad, roasted romanesco,  
herb dressing, pickled pearl onions, marinated feta, grilled naan
- Calamari** 19  
crisp calamari, grilled lemon, pepperoncini, aioli
- French Onion Dip** 10    
house-made kettle chips
- Pile High Fries** 12    
parmesan herb fries, ketchup
- Sweet Potato Wedges** 8    
saba, pistachio, brown butter

## handhelds

club & burger served with choice of  
chips or a side salad | sub fries 4

- Chicken Club** 19  
grilled chicken breast, beefsteak tomato,  
applewood smoked bacon, bibb lettuce,  
roasted garlic aioli, rosemary loaf
- Norton Burger** 20  
sharp cheddar, bibb lettuce, shaved pickles,  
shaved red onion, norfolk sauce, brioche bun  
Add Bacon +4
- Shrimp Tacos** 18  
grilled flour tortilla, grilled shrimp, avocado fry,  
mango slaw, lime crema, lime wedge

## large plates

- Miso Glaze Salmon** 30  
sesame crusted sweet potato coins,  
bok choy, frisee, asian pear
- Pan Seared Chicken** 24   
cauliflower puree, roasted romanesco,  
garlic braised swiss chard, chicken jus, thyme oil
- Mussels** 24  
fennel, shallots, garlic, white wine,  
butter, fresh basil & grilled rosemary sourdough
- Short Rib** 35  
pappardelle pasta, cherry tomato,  
pickled red onion, shitake mushroom ragu

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## cocktails

<b>Cool As A Cucumber</b>	13
muddled cucumber, blanco tequila, elderflower liqueur, lime juice, pineapple juice	
<b>Refined Fashion</b>	15
early times kentucky whiskey, tahitian vanilla, black walnut bitters, amaro wash	
<b>Bloody Mary</b>	13
vodka, house made mix	
<b>Jane Daly</b>	14
organic crop meyer lemon vodka, honey lavender iced tea, fresh lemonade	
<b>Seasonal Bellini</b>	12
charles lafitte sparkling wine, seasonal nectar	

## beer

<b>DRAFT</b>	8
<b>26° Brewing IPA1A</b> American IPA, 6.4%, Pompano Beach, FL	
<b>Brew Hub Keybilly Island Ale</b> Key Lime Amber Ale, 5.4%, Lakeland, FL	
<b>Biscayne Bay Brewing Marlins Lager</b> German Style Lager, 4.8%, Miami, FL	
<b>Funky Buddha Floridian</b> unfiltered hefeweizen, 5.2%, Oakland Park, FL	
<b>BOTTLE</b>	6
<b>Michelob Ultra</b>	
<b>Corona</b>	
<b>Stella Artois</b>	

## wine

<b>SPARKLING</b>	
Sparkling Brut, Charles Lafitte, France	10 // 38
Cava Brut Rosé, Mas Fi, Spain	12 // 44
<b>WHITE &amp; ROSÉ</b>	
Pinot Grigio, Lageder Alto Adige, Trentino, Italy 2017	12 // 44
Sauvignon Blanc, Allan Scott, New Zealand 2018	12 // 44
Sancerre, Henry Bourgeois, Loire, France 2020	70
Chardonnay, Excelsior, Western Cape, South Africa 2017	10 // 36
Chardonnay, Lola, Sonoma Coast, California 2017	13 // 46
Chardonnay, LEcole No. 41, Washington 2019	64
Rosé, Campuget, Rhone, France 2020	12 // 44

## RED

Pinot Noir, Block Nine, California 2020	12 // 44
Pinot Noir, Sean Minor, Sonoma Coast, California 2019	64
Bordeaux Rouge, Château de Fontenille, France 2018	13 // 48
Merlot, Duckhorn, Napa, California 2017	72
Cabernet Sauvignon, Oxford Landing, Austrailia 2017	10 // 36
Cabernet Sauvignon, Textbook, Napa, California 2017	68

## refreshers

<b>Vero Filtered Water</b>	1pp
still, sparkling	
<b>Cucumber Ginger Mint Agua Fresca</b>	6
<b>Honey Lavender Iced Tea</b>	4
<b>Unsweetened Iced Tea</b>	3.5
<b>Fresh Lemonade</b>	4
<b>Arnold Palmer</b>	4
<b>Juice</b>	4
cranberry, orange, pineapple, white grapefruit	
<b>Fountain Soft Drink</b>	3.5