

## Anniversary Lunch Special

**Three Courses \$29**

*Soup or Salad (Bayona, Blue, or Caesar), Any Entrée and Ice Cream, Sorbet, or Cookies  
29¢ Martini, Lemon Drop, Manhattan*

est. 1990  
**Bayona**

### Starters

---

**Eggplant Caviar 8**

Olive Tapenade, Feta, Herb Croutons

**Capriole Goat Cheese Crouton 12**

Oyster and Shiitake Mushrooms, Madeira Cream

**Grilled Shrimp 12**

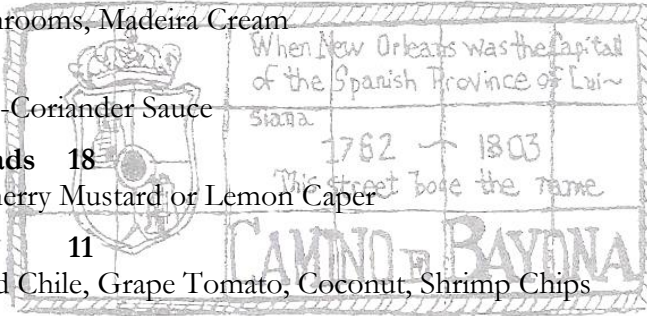
Black Bean Cake, Orange-Coriander Sauce

**Sautéed Veal Sweetbreads 18**

Potatoes, Mushrooms, Sherry Mustard or Lemon Caper

**Thai Tuna Ceviche 11**

Cucumber, Avocado, Bird Chile, Grape Tomato, Coconut, Shrimp Chips



### Soups and Salads

---

**Cream of Garlic Soup 7**

**Soup du Jour 7**

**Bayona Salad 7**

Farm Greens, Balsamic Vinaigrette, Shaved Parmesan

**Bayona Blue Salad 7.5**

Farm Greens, Balsamic Vinaigrette, Crumbled Point Reyes Blue Cheese

**Caesar-Style Salad 9**

Arugula, Romaine, Preserved Lemon, Fried Caper

**Beet Salad 10**

Mixed Lettuces, Shaved Red Onion, Straccino, Lemon-Oregano Vinaigrette, Pistachios

### Main Courses

---

**Smoked Duck "PB & J" 17**

Cashew Butter, Pepper Jelly, Apple-Celery Salad, *Wild Flour* Multigrain

**New Orleans Style BBQ Shrimp 19**

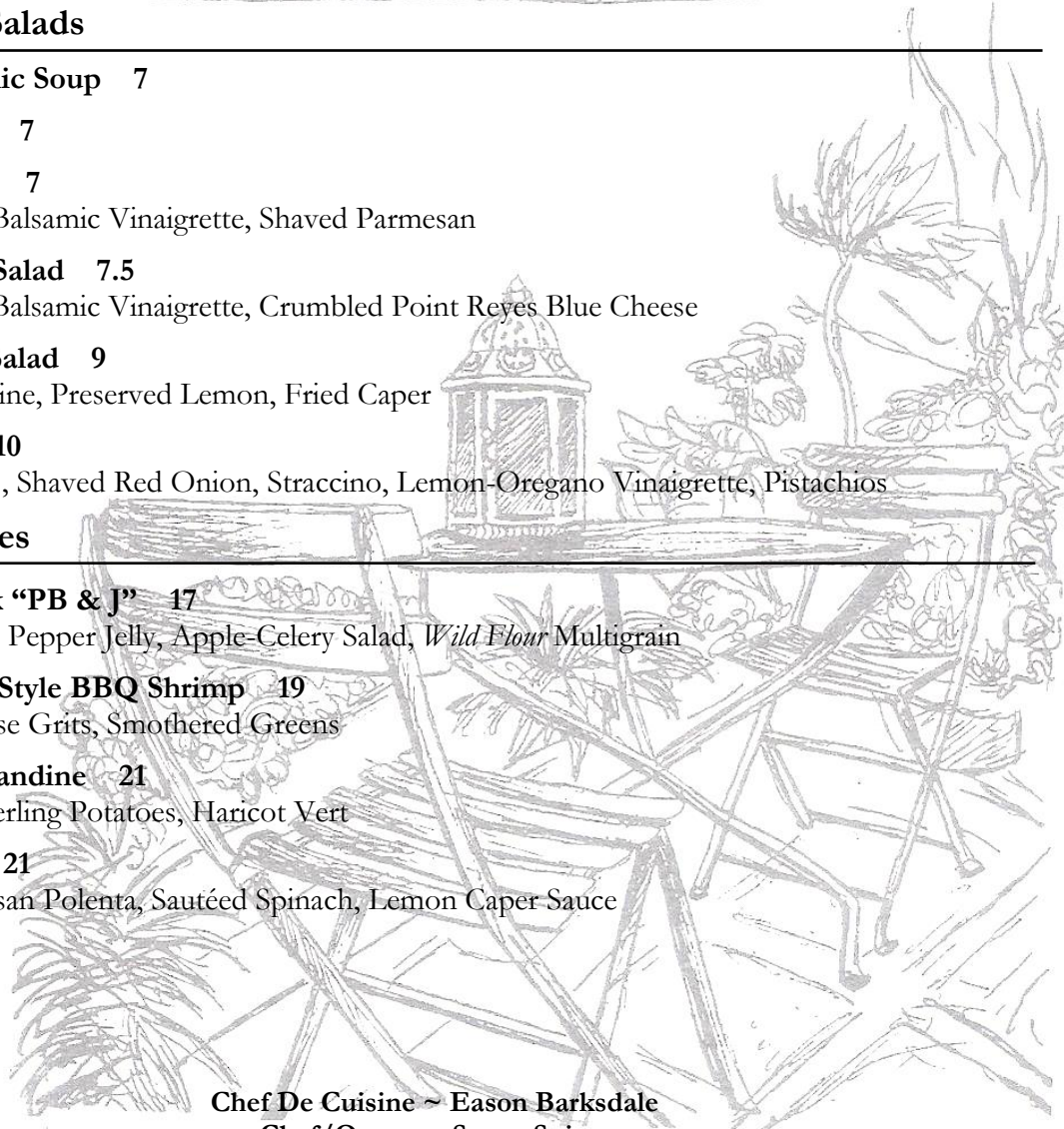
Pimiento Cheese Grits, Smothered Greens

**Gulf Fish Amandine 21**

Duck Fat Fingerling Potatoes, Haricot Vert

**Pork Piccata 21**

Creamy Parmesan Polenta, Sautéed Spinach, Lemon Caper Sauce



**Chef De Cuisine ~ Eason Barksdale**  
**Chef/Owner ~ Susan Spicer**

Please alert your server of any allergies or dietary concerns prior to placing your order.

No Separate Checks

20% Gratuity Added to Parties of 5 or More