



LUNCH

DEVIL'S ISLE

Harvest BOWLS



1 Choose a Bowl

CLASSIC HARVEST BOWL | 18.90

KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, FLAX SEEDS, NUTS, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, PICKLED BEETS & CARROTS WITH KELP NOODLE BASE, BROCCOLI, BACON & RED CABBAGE

BURRITO BOWL | 19.90

ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS, RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROASTED PEPPERS, CILANTRO, MANGO, CORN, GUACAMOLE, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, BLACK BEANS, MANGO & CORN, WITH KELP NOODLE BASE, TOMATOES, JALAPEÑOS & EGG

NOURISH BOWL | 18.90

RED CABBAGE, ARUGULA, KALE, SPINACH, SWISS CHARDS, ROASTED CHERRY TOMATOES, BROCCOLI, PUFFED AMARANTH SEEDS, ROASTED CELERY ROOT, CARROTS, FERMENTED FENNEL, GRILLED ZUCCHINI, ASPARAGUS, SUNFLOWER SEEDS, COCONUT OIL, ROASTED GOLDEN BEETS

Go keto: REPLACE GRAIN BASE & YELLOW BEETS, WITH KELP NOODLE BASE & MIXED MUSHROOMS

2 Choose a Base

MIXED GRAINS, FARRO & QUINOA
BROWN, RED & BLACK RICE
KETO BASE KELP NOODLES **K**

3 Add a Protein

GRILLED FLANK STEAK	10.50
PULLED BEEF	8.40
GRILLED ALL NATURAL CHICKEN BREAST	12.50
PULLED CHICKEN	8.40
PORK BELLY	8.40
CRACKLING PORK	8.40
GRILLED SHRIMP	16.80
GRILLED SPANISH OCTOPUS	12.00
FRESH SCOTTISH SALMON FILET	15.75
SAUTÉED TOFU	5.25
WARM FALAFEL	5.25

4 Choose a Dressing

THAI ALMOND COCONUT CURRY	K	🌿🌱🥥🥑
TAMARIND GINGER		🌿🌱🥑
ASIAN VINAIGRETTE		🌿🌱🥑
LEMON CASHEW		🌿🌱🥑
VEGAN CAESAR	K	🌿🌱🥑
BACON CAESAR	K	🌿🌱🥑
CHIPOTLE BALSAMIC		🌿🌱🥑
ZUCCHINI & MUSTARD		🌿🌱🥑
BACON FAT AIOLI	K	🌿🌱🥑
KETO HOLLANDAISE SAUCE	K	🌿🌱🥑
ADD MCT OIL +1.60		

From THE GRILL

CHAR GRILLED GRASSFED RIB-EYE STEAK | 40.00

CHEESE & BACON STUFFED POTATOES, PEPPERCORN SAUCE, ROASTED FRESH VEGETABLES

Go keto: REPLACE STUFFED POTATOES AND GARLIC BREAD, WITH CHEESE STUFFED PEPPER & ASPARAGUS

DEVIL'S ISLE 8 OZ. ALL NATURAL BACON BURGER | 26.70

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA, WHITE TRUFFLE MAYO, YOUR CHOICE OF SIDE

CLASSIC DEVIL'S ISLE 8 OZ. ALL NATURAL BURGER | 23.80

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, FONTINA CHEESE, SICILIAN EGGPLANT CHUTNEY, ARUGULA, YOUR CHOICE OF SIDE

CHAR GRILLED ENGLISH CORN FED CHICKEN | 34.00

SPICY CORN GRAVY, ROASTED FRESH VEGETABLES

CHARCUTERIE BOARD | 36.00

CHICKEN LIVER PATE, ROASTED PORK, SALAMI, CHEESE, CURED MEATS, PICKLED BEETS & HOMEMADE ORGANIC BREADS

VEGGIE CURRY BURGER | 18.00

HOME BAKED CIABATTA BUN, KALE, RED CABBAGE, PICKLED CUCUMBER, PLANTAIN, SCALLIONS, YOUR CHOICE OF SIDE

OLIVE OIL POACHED SCOTTISH SALMON | 37.00

BARLEY-SAFFRON RISOTTO, SAUTÉED FRESH VEGETABLES, FENNEL FOAM

SALADS

DEVIL'S ISLE KALE CAESAR | 17.80

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 29.50

ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

GREEK | 17.70

ROASTED GRILLED EGGPLANTS, OLIVES, CHERRY TOMATOES, CUCUMBER, WILD CAPERS, RED ONIONS, FETA CHEESE, CHICKPEAS, ARUGULA, MIXED GREENS, PINE NUTS, GRILLED ARTICHOKES, CHIPOTLE BALSAMIC DRESSING

ASIAN | 19.90

MIXED GREENS, ORANGE WEDGES, KELP NOODLES, TOASTED ALMONDS, SPROUTS, CUCUMBER, CARROTS, SEA VEGGIES, RED PEPPERS, SESAME SEEDS, SNOW PEAS, PICKLED CELERY ROOT, ROASTED ONIONS, ASIAN VINAIGRETTE

VEGAN CUBAN | 25.20

ORGANIC MIX GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

OCTOPUS SALAD | 28.50

CRISPY PANCETTA, FRESH HERBS, ARTISANAL GREENS, ZUCCHINI & MUSTARD DRESSING

CHEF'S DAILY SOUP | 10.40

MADE FRESH DAILY! ASK YOUR SERVER

SANDWICHES

With your choice of one side & bread

ENGLISH ALL NATURAL BELLY PORK | 22.00

BASIL AIOLI, SAUTÉED ONIONS & CHORIZO, ARUGULA & PROVOLONE CHEESE & MUSTARD

BRIE & ARTICHOKE | 19.80

BRIE CHEESE, ARTICHOKE, ROASTED TOMATOES, DIJON MUSTARD AIOLI & ARUGULA

BERMUDA FISH SANDWICH | 28.00

LOCAL FISH, CELERY RELISH, AVOCADO, CILANTRO DRESSING, TOMATO & GRILLED SCALLIONS

LAMB & FETA | 23.00

ROASTED NATURAL LEG OF LAMB, WITH FERMENTED CABBAGE COLESLAW, SPICY RED ONIONS, TOMATO, FETA CHEESE & ARUGULA

BLTA SANDWICH | 22.00

APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATO & AVOCADO

ROASTED CHICKEN | 22.00

SAUTÉED PANCETTA, KALE & HAVARTI CHEESE

LAVASH WRAP | 18.90

CHICKPEA FALAFEL, CUMIN-CINNAMON YOGHURT, HUMMUS, LETTUCE & TOMATO

GRILLED FLANK STEAK SANDWICH | 23.00

SUNDRIED TOMATOES & GARLIC MAYO, CHIMICHURRI SAUCE, ARUGULA, PARMESAN CHEESE, PICKLES & ROASTED PEPPERS

PORCHETTA SANDWICH | 22.00

PORK SHOULDER WRAPPED IN PORK BELLY SLOW ROASTED FOREVER, CARAMELIZED ONION MUSTARD AIOLI & PROVOLONE CHEESE

VEGAN SANDWICH | 18.50

CASHEW CREAM & GARLIC SPREAD, AVOCADO, ROASTED TOMATOES, SPINACH, BLACK OLIVES, SPROUTS & VEGAN CAESAR DRESSING

TUNA SALAD | 19.95

IN VINAIGRETTE WITH BABY SPINACH, MIXED SPROUTS & AVOCADO

EGG SALAD SANDWICH | 17.00

HOMEMADE MAYONNAISE, DIJON MUSTARD, CELERY, BOILED EGG, CAPERS FENNEL, FRESH HERBS & GREEN ONIONS

PORTABELLO MUSHROOM | 19.95

ROASTED PEPPERS, ASIAGO CHEESE & BALSAMIC GLAZE



Choose a Bread

- GLUTEN FREE FOCACCIA
- GLUTEN FREE LOAF
- SOUR DOUGH CIABATTA ROLL
- CARAWAY RYE
- PUMPKIN FOCACCIA
- PUMPERNICKEL RYE LOAF
- PALEO BREAD +1.20

Choose a Side

- SMALL KALE CAESAR SALAD
- HAND CUT FRIES
- BACON TRUFFLE FRIES +3.00
- LOCAL SWEET POTATO WEDGES +3.00
- BLUE CHEESE FRIES +3.00

ADD A SIDE

SMALL KALE CAESAR SALAD | 13.35

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

HAND CUT FRIES | 7.80

BLUE CHEESE FRIES | 7.80

RAMEN BOWLS

Make it your way

VEGGIE RAMEN | 20.50

ENOKI MUSHROOMS, SPINACH, CORN, SEA VEGGIES, NAPA CABBAGE, RADISH, CELERY ROOT, CARROTS, AVOCADO

AKA RAMEN (KIMCHI RAMYEON) | 23.00

KIMCHI, GOCHUGARU, GREEN ONIONS, EGG, SHIITAKE MUSHROOMS, SESAME OIL, SOY PASTE, BEAN SPROUTS, GRILLED CABBAGE

UMAMI RAMEN | 23.00

SHIITAKE MUSHROOMS, LEEKS, BABY BOK CHOI, SEA VEGGIES, CELERY ROOT, EGG, RED PEPPERS, RADISH, EDAMAME BEANS, RED CABBAGE

Choose a Noodle

- UDON NOODLES
- RAMEN NOODLES
- KELP NOODLES

Choose a Broth

- VEGGIE MISO SHOYU: SOY SAUCE, VEGETABLES & MUSHROOM BROTH
- SHIO CHICKEN BROTH

Choose a Condiment

- TAMARIND & GINGER
- THAI GREEN CURRY DRESSING
- CITRUS, GARLIC & PEPPER PASTE
- FERMENTED GREEN TEA

Add a Protein

- GRILLED FLANK STEAK.....10.50
- PULLED BEEF.....8.40
- GRILLED ALL NATURAL CHICKEN BREAST.....12.50
- PULLED CHICKEN.....8.40
- PORK BELLY.....8.40
- GRILLED SHRIMP.....16.80
- GRILLED SPANISH OCTOPUS.....12.00
- FRESH SCOTTISH SALMON FILET.....15.75
- SAUTÉED TOFU.....5.25
- WARM FALAFEL.....5.25

CREPES

Wheat or gluten free, with side salad

SHIITAKE MUSHROOM | 17.50

CARAMELIZED ONIONS, SPINACH & RICOTTA CHEESE

SMOKED SALMON | 19.90

CREAM CHEESE, CAPERS, PICKLED PEPPERS, RED ONIONS & AVOCADO

SMOKED HAM | 17.50

SWISS CHEESE, ROASTED CHERRY TOMATOES, DIJON MUSTARD & BÉCHAMEL SAUCE

BACON TRUFFLE FRIES | 9.80

CRISPY BACON, SHAVED PARMESAN, OREGANO, TRUFFLE MAYO

LOCAL SWEET POTATO WEDGES | 11.50

HOMemade THAI DIP

BASKET OF HOUSE BAKED ORGANIC BREAD | 7.80

VIRGIN OLIVE OIL, BALSAMIC, HUMMUS

MIXED OLIVES | 7.80

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SYMBOLGY

- GLUTEN FREE
- VEGETARIAN
- DAIRY FREE
- PALEO
- EGGS
- SHELLFISH
- TREE NUT

K KETO

Go keto +1.50

THESE ITEMS TAKE LONGER TO COOK OR PREPARE.
THANK YOU FOR YOUR PATIENCE!