



S M A L L P L A T E S

▲ **Calamari Fritti** with tomato coulis 9.95

▲ **Tuscan Short Rib Sliders** with spicy corn relish, avocado and shaved Parmesan on brioche buns, served with truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, crispy Burrata with fig balsamic, Serrano ham, piri piri chicken skewer, tomato bruschetta, spicy chickpea salad with avocado and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna*** over spicy chickpea salad and avocado with charmoula and crumbled feta 13.95

Truffled Fries with Parmesan-lime aioli 7.95

▲ **Crispy Burrata** with fig balsamic and tomato chili compote 13.95

▲ **Hummus Duo**, traditional with smoked paprika and extra virgin olive oil, fava bean with pickled sweet Peruvian peppers and feta, served with crispy lavosh 12.95

▲ **Local Tomato Sampler** with crumbled goat cheese, julienne red onion, extra virgin olive oil, sea salt, cracked black pepper and crostini 13.95

Blue Crab and Spinach Dip with crispy lavosh 12.95

S O U P S A N D S A L A D S

▲ **Grilled Salmon and Warm Farro*** with roasted summer vegetables, garden rocket, pine nuts and feta, tossed with garlic-oregano vinaigrette 15.95

▲ **Chicken Panzanella Salad** with sweet corn, croutons, tomatoes and fresh mozzarella tossed with romaine, sherry vinaigrette and tomato-cipollini onion aioli 12.95

▲ **Lemon-Garlic Shrimp and Quinoa Salad**, cucumbers, tomatoes, red onion, radish, pea shoots, cilantro and feta, tossed with lemon-garlic vinaigrette 13.95

Peasant Chicken Salad, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95

Grilled Tuna Salad* with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 13.95

Potato Leek Soup 4.95/5.95

Soup for Today Market Price

S A N D W I C H E S A N D F L A T B R E A D S

Roasted Chicken Salad Croissant with hand-cut fries 11.95

Crispy Chicken and Bacon Sandwich on focaccia with shaved Parmesan, baby arugula and roasted tomato-cipollini onion aioli, with hand-cut fries 12.95

▲ **Grilled Heirloom Tomato and Aged Cheddar Sandwich** on challah, served with hand-cut fries 12.95

Darn Good Burger* with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

Piri Piri Chicken Skewers on flatbread with cherry tomatoes, onion, arugula, feta and Greek roasted potatoes 12.95

▲ **Roasted Summer Vegetable Flatbread** with smoked mozzarella and basil pesto 13.95

▲ **Heirloom Tomato Flatbread** with applewood smoked bacon and fresh mozzarella 13.95

E N T R É E S

Parmesan Crusted Chicken layered with herbed goat cheese, served with fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 14.95

Wood-Fire Grilled Salmon* with vintage sherry-honey glaze and garlic-thyme butter, over polenta and seasonal vegetable 15.95

Today's Chef's Selection (Please ask your server) Market Price

▲ **Roasted Summer Vegetable Stack**, spicy chickpea salad, tomato coulis, basil pesto and wilted greens 12.95

▲ **Miss Angela's Lasagna**, Giacomo's Italian sausage, beef, zucchini and sweet corn, with crumbled feta and wilted greens 13.95

Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 14.95

▲ **Zucchini, Applewood Smoked Bacon, Sweet Corn and Feta Tart** with arugula salad 11.95

▲ **Seared Beef Tenderloin Tips*** with Tuscan tomato ragoût over mashed potatoes and seasonal vegetable 15.95

▲ **Chef's features June 14 – August 8**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.