



## S M A L L P L A T E S

**Calamari, harissa sauce** 9.95

▲ **Roasted Carrot & Artichoke Frites, smoked labneh, pine nuts, harissa sauce, chimichurri** 12.95

▲ **Mediterranean Street Fries, hand-cut fries, harissa spiced chicken, avocado relish, smoked labneh, cilantro** 13.95

▲ **Crispy Burrata, blood orange glaze, toasted walnuts** 13.95

**Truffled Fries, Parmesan-lime aioli** 8.95

▲ **Mediterranean Tapas, hummus, muhammara, Serrano ham, potted sherry cheese, harissa spiced chicken skewer, artichoke frites, grilled pita** 16.95

**Blue Crab and Spinach Dip, crispy lavosh** 12.95

▲ **Garlic Crusted Ahi Tuna\*, cauliflower puree, spicy chorizo vinaigrette, shaved Parmesan, cilantro** 13.95

▲ **Dip Duo, traditional hummus with smoked paprika and extra virgin olive oil, pomegranate, red pepper and walnut muhammara, crispy lavosh** 12.95

▲ **Sherry Braised Short Rib Sliders, brioche buns, sticky onions, potted sherry cheese, truffled fries** 13.95

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

▲ **Chopped Grilled Chicken Salad, green beans, harissa roasted carrots, garden rocket, goat cheese, toasted sesame seeds, lemon tahini dressing** 12.95

▲ **Roasted Fall Vegetable Flatbread, muhammara, preserved lemon labneh, cilantro pesto, pomegranate molasses** 13.95

▲ **Chorizo and Roasted Red Pepper Flatbread, cauliflower puree, caramelized onions, fresh mozzarella, cilantro** 13.95

**Potato Leek Soup** 4.95/5.95

**Soup for Today** Market Price

## E N T R É E S

*served with a simple tossed salad with house vinaigrette*

**Parmesan Crusted Chicken, herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes, seasonal vegetable** 21.95

**Baked Pecan Crusted Trout, lemon beurre blanc, creamy polenta, seasonal vegetable** 24.95

**Bone-In Pork Jägerschnitzel, Marsala-mushroom cream, truffle fries** 30.95

▲ **Seared Cauliflower Steak, roasted fall vegetables, smoked paprika-macadamia nut pesto, wilted greens** 20.95

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

**Wood-Fire Grilled Salmon\*, vintage sherry-honey glaze, garlic-thyme butter, creamy polenta, seasonal vegetable** 26.95

▲ **Pan Seared Scallops, spicy Spanish chorizo vinaigrette, cauliflower puree, wilted greens** 31.95

**Gemelli Bolognese, rich ground beef, sweet Italian sausage and tomato ragu, gemelli pasta, creamy burrata, basil pesto** 22.95

▲ **Oak-Fired Filet Mignon, caramelized Marsala onion, Parmesan-pancetta cream, mashed potatoes, wilted greens** 32.95

▲ **Wood-Fired Rotisserie Chicken, roasted carrot, smoked labneh, chickpea salad, chimichurri** 22.95

**Chef's Rotisserie Special (Please ask your server)** Market Price

▲ **Sherry-Rosemary Braised Beef Short Ribs, polenta, roasted fall vegetables, wilted greens** 30.95

▲ **Chef's features October 3 – November 27**

*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.*