



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Mediterranean Street Fries**, hand-cut za'atar fries, Moroccan spiced lamb, garlic labneh, sweet drop peppers, fresh dill 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, Peppadew pepper dip, crispy lavosh 12.95

▲ **Black Pepper and Parmesan Arancini**, tomato chili compote 11.95

▲ **Garlic Crusted Ahi Tuna***, kohlrabi slaw, romesco sauce, Parmesan 13.95

▲ **Sherry Braised Short Rib Sliders**, brioche buns, pickled shiitake slaw, green onion crème fraiche, truffled fries, Parmesan-lime aioli 13.95

▲ **Mediterranean Tapas**, hummus, Peppadew pepper dip, artisanal salumi, chimichurri beef skewers, charmoula spiced chicken skewers, black pepper-Parmesan Arancini, grilled pita 16.95

Truffled Fries, Parmesan-lime aioli 8.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

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

▲ **Grilled Chicken Salad**, spinach, fresh strawberries, candied walnuts, crumbled goat cheese, honey-lemon and mint vinaigrette 12.95

▲ **Grilled Salmon and Warm Farro***, garden rocket, artichoke, blistered cherry tomatoes, pine nuts, feta, garlic-oregano vinaigrette 15.95

▲ **Lemon-Garlic Grilled Shrimp Salad**, spinach, whole wheat couscous, radish, avocado, cucumber, feta, honey-lemon vinaigrette 13.95

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

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

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, hand-cut fries 11.95

Crispy Chicken and Bacon Sandwich, focaccia, Gruyère, baby arugula, roasted tomato-cipollini onion aioli, hand-cut fries 12.95

▲ **Moroccan Spiced Lamb Sandwich**, naan bread, charmoula, tzatziki, lemon tahini, arugula, hand-cut fries 13.95

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

▲ **Pickled Shiitake Flatbread**, goat cheese, green onion coulis, red sauce, Parmesan 13.95

▲ **Moroccan Spiced Lamb Flatbread**, caramelized onion, garlic labneh, harissa, mozzarella, fresh dill 13.95

E N T R É E S

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

▲ **Stuffed Portabello Mushroom**, cherry tomatoes, asparagus, kohlrabi slaw, whole wheat couscous, wilted greens, harissa, feta 13.95

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

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

Gemelli Bolognese, rich ragu of ground beef and sweet Italian sausage, tomatoes, gemelli pasta, Burrata, basil pesto 14.95

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

▲ **Shrimp, Leek, Red Pepper and Manchego Quiche**, arugula, roasted tomato and parmesan salad 11.95

▲ **Madeira Seared Beef Tenderloin Tips***, summer vegetables, mashed potatoes 15.95

▲ **Chef's features May 1 – June 18**

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.