



S M A L L P L A T E S

Calamari, *harissa sauce* 9.95

▲ **Peach Bruschetta**, *whipped goat cheese, local peaches, walnuts, blackberry glaze, Stilton blue cheese* 11.95

▲ **Mediterranean Street Fries***, *hand-cut rosemary fries, Moroccan ground duck, local pickled peppers, avocado relish, crumbled feta, sunny side up egg* 13.95

▲ **Local Tomato Sampler**, *crumbled feta, herbed artichoke hummus, chive oil, sea salt, cracked black pepper, crostini* 13.95

Blue Crab and Spinach Dip, *crispy lavosh* 12.95

▲ **Mediterranean Tapas**, *hummus, chimichurri beef, artisanal salumi, herbed artichoke hummus, za'atar salsa verde chicken, crab cake cigars, grilled pita* 16.95

Truffled Fries, *Parmesan-lime aioli* 8.95

▲ **Garlic Crusted Ahi Tuna***, *creamy corn, wilted greens, crumbled feta, harissa* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, herbed artichoke hummus, crumbled feta, breadcrumbs, crispy lavosh* 12.95

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

Simple Tossed Salad, *summer vegetables, five herb buttermilk dressing* 5.95

Caesar Salad, *romaine, croutons, Parmesan crisp* 6.95

▲ **Mediterranean Salad**, *arugula, heirloom tomato, diced watermelon, cucumber ribbons, red onion, toasted sunflower seeds, feta, mango-lime vinaigrette* 7.95

Gorgonzola Salad, *garden rocket, walnuts, brown sugar-cured pancetta* 8.95

Potato Leek Soup, *chive oil* 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

▲▲ **Tuscan Short Rib Sliders**, *brioche buns, local pickled peppers, whipped goat cheese, blackberry glaze, truffled fries, Parmesan-lime aioli* 13.95

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

Heirloom Tomato Flatbread, *applewood smoked bacon, fresh mozzarella* 13.95

▲ **Pesto Flatbread**, *fresh mozzarella, roasted red peppers, caramelized onions* 13.95

E N T R É E S

▲ **Mediterranean Crab Cakes**, *lump crab meat, avocado relish, sweetie drop peppers, chili-lime aioli, crumbled feta, spanakorizo, wilted greens* 28.95

▲ **Potato Gnocchi**, *heirloom cherry tomatoes, corn, okra, Parmesan cream sauce* 19.95

▲ **Wood-Fired Grilled Salmon***, *dill beurre blanc, polenta, seasonal vegetable* 26.95

Pan Seared Smoked Paprika Dusted Scallops, *creamy corn, bacon, chives, wilted greens, blistered cherry tomatoes* 31.95

▲ **Moroccan Spiced Wood-Fired Duck Breast**, *blackberry glaze, spanakorizo, seasonal vegetable* 31.95

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

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

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

▲ **Oak-Fired Filet Mignon***, *fresh mozzarella, local heirloom tomato, crispy basil, balsamic glaze, mashed potatoes, wilted greens* 32.95

▲ **Wood-Fired Rotisserie Chicken**, *za'atar spiced salsa verde, spanakorizo, seasonal vegetable* 22.95

Tuscan Beef Short Ribs, *Marsala, rich tomato-Parmesan ragoût, polenta, wilted greens* 30.95

▲ **Chef's features August 14 – October 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.*