



S M A L L P L A T E S

Calamari, harissa sauce 9.95

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

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

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

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

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

▲ **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

Blue Crab and Spinach Dip, crispy lavosh 12.95

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

▲ **Grilled Salmon and Warm Farro Salad***, garden rocket, roasted cauliflower, cherry tomatoes, roasted corn, pine nuts, feta, garlic-oregano vinaigrette 15.95

▲ **Grilled Chicken Salad**, spinach, grilled peaches, cherry tomatoes, corn, toasted pecans, goat cheese, citrus balsamic vinaigrette 12.95

▲ **Mediterranean Salad with Shrimp**, arugula, heirloom tomato, diced watermelon, cucumber ribbons, red onion, toasted sunflower seeds, feta, mango-lime vinaigrette 13.95

Grilled Tuna Salad*, greens, roasted red peppers, avocado, kalamata olives, sun-dried tomato vinaigrette 13.95

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

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

▲ **Duck Burger***, citrus caramelized onions, herb mayonnaise, leaf lettuce, sunny side up egg, hand-cut fries 12.95

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

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

▲ **Late Summer Salmon Plate***, za'atar spiced, chive oil, local heirloom tomatoes, feta, herbed artichoke hummus, grilled pita 16.95

▲ **Potato Gnocchi**, heirloom tomatoes, corn, okra, Parmesan cream sauce 13.95

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

▲ **Mediterranean Crab Cakes**, lump crab meat, avocado relish, sweet drop peppers, chili-lime aioli, crumbled feta, spanakorizo, wilted greens 15.95

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

▲ **Wood-Fired Grilled Salmon***, dill beurre blanc, polenta, seasonal vegetable 15.95

▲ **Chicken, Corn, Okra, Green Onion & Manchego Quiche**, arugula, roasted tomato and Parmesan salad 11.95

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

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

▲ **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.