



S M A L L P L A T E S

- Calamari**, *harissa sauce* 10.95
- Blue Crab and Spinach Dip**, *crispy lavosh* 12.95
- ▲ **Crispy Cauliflower**, *romesco sauce, chives* 11.95
- ▲ **Garlic Crusted Ahi Tuna***, *cauliflower puree, gremolata, fig balsamic* 13.95
- ▲ **Mediterranean Tapas**, *hummus, Sicilian meatballs, artisanal salumi, Greek feta dip, romesco chicken, Merguez sausage, grilled pita* 16.95
- Truffled Fries**, *Parmesan-lime aioli* 8.95
- ▲ **Street Fries**, *hand-cut rosemary fries, pulled chicken, poblano aioli, gremolata* 13.95
- ▲ **Dip Duo**, *Greek feta dip, traditional hummus with smoked paprika and extra virgin olive oil, crispy lavosh* 12.95

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

- ▲ **Simple Tossed Salad**, *cucumbers, red onion, orange segments, five herb buttermilk dressing* 5.95
- Caesar Salad**, *romaine, croutons, Parmesan crisp* 6.95
- ▲ **Mediterranean Salad**, *romaine, crimson lentils, chickpeas, carrots, bell peppers, cucumber, feta, red wine 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

- ▲ **Madeira-Thyme Braised Beef Short Rib Sliders**, *brioche buns, caramelized onion, black pepper aioli, Parmesan crisps, truffled fries, Parmesan-lime aioli* 13.95
- Darn Good Burger***, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 11.95
- ▲ **Sicilian Meatball Flatbread**, *pizza sauce, caramelized onion, Parmesan, mozzarella* 13.95
- White Pizza**, *herbed Boursin, Parmesan, Romano, mozzarella* 13.95

E N T R É E S

- ▲ **Crimson Lentil Vegetable Cakes**, *wilted greens, tomato-chickpea salad, feta, fig balsamic* 19.95
- ▲ **Pan Seared Scallops**, *cauliflower puree, crispy prosciutto, chive oil* 31.95
- ▲ **Veal Osso Buco**, *Madeira-thyme braised, gremolata, mashed potatoes, fava beans* 32.95
- ▲ **Paella**, *saffron rice, mussels, shrimp, chorizo sausage, chicken, tomato-vegetable broth* 32.95
- ▲ **Mediterranean Crab Cakes**, *lump crabmeat, roasted potatoes, gremolata, poblano aioli, feta, wilted greens* 28.95
- Parmesan Crusted Chicken**, *herbed goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 21.95
- ▲ **Madeira-Thyme Braised Beef Short Ribs**, *polenta, wilted greens* 30.95
- ▲ **Honey-Garlic Glazed Grilled Salmon***, *polenta, seasonal vegetable* 26.95
- Today's Chef's Selection** (Please ask your server) Market Price
- Baked Pecan Crusted Trout**, *lemon beurre blanc, polenta, seasonal vegetable* 24.95
- ▲ **Oak-Fired Filet Mignon***, *Burrata, Peruvian roja chili sauce, mashed potatoes, wilted greens* 32.95
- ▲ **Rotisserie Chicken**, *romesco sauce, roasted potatoes, seasonal vegetable* 22.95

▲ Chef's features March 4 – April 14

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.