



D I N N E R M E N U

S M A L L P L A T E S

- Calamari, *Tuscan marinara* 12.95
Blue Crab and Spinach Dip, *lavosh* 15.95
Truffled Fries, *Parmesan-lime aioli* 8.95
▲ Za'atar Spiced Crispy Cauliflower, *green tahini, pistachios* 12.95
▲ Crab Cakes, *tomato-cipollini onion aioli, garden rocket* 16.95
▲ Pear Bruschetta, *Gorgonzola, honey whipped goat cheese, garden rocket* 13.95
▲ Zesty Pumpkin Seed Crusted Ahi Tuna*, *Tickler cheddar polenta, Harissa* 16.95
▲ Mediterranean Tapas, *Burrata, duck prosciutto, chicken skewers, Sicilian meatballs, traditional hummus, Greek salad skewers, grilled pita* 18.95

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

- ▲ Simple Tossed Salad, *green beans, carrots, 5 herb buttermilk* 5.95
Caesar Salad, *romaine, croutons, Parmesan crisps* 6.95
▲ Mediterranean Salad, *kale, apple, sunflower seeds, dried cranberries, goat cheese, lemon vinaigrette* 9.95
Gorgonzola Salad, *garden rocket, candied walnuts, candied 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

- ▲ Short Rib Sliders, *Sumac onions, Tickler cheddar, truffled fries, Parmesan-lime aioli* 14.95
Darn Good Burger*, *herb mayonnaise, leaf lettuce, hand-cut fries; just ask for cheese* 13.95
▲ Sicilian Beef Flatbread, *ground beef, creamy horseradish, mozzarella, Parmesan, Sumac onions, garden rocket* 15.95
▲ White Flatbread, *roasted wild mushrooms, broccolini, Boursin, mozzarella, Parmesan, lemon oil* 14.95

E N T R É E S

- ▲ Nduja Shrimp Pasta, *spinach, roasted tomatoes, penne, basil, crème fraîche* 26.95
▲ Seared Cauliflower Steak, *roasted winter vegetables, wilted greens, ricotta, Harissa* 22.95
▲ Blackened Grouper, *cranberry sage emulsion, Tickler cheddar polenta, wilted greens* 33.95
▲ Wood-Fired Grilled Salmon*, *rosemary cream, polenta, seasonal vegetable* 28.95
Parmesan Crusted Chicken, *herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable* 24.95
▲ Pan-Seared Scallops, *citrus red rice, Peruvian peppers, broccolini, caper butter, orange zest* 36.95
Today's Chef Selection, *(please ask your server)* Market Price
▲ Sweet Josie Brown Ale Braised Pork Shank, *mashed potatoes, wilted greens* 32.95
Baked Pecan Crusted Trout, *lemon beurre blanc, polenta, seasonal vegetable* 27.95
▲ Wood-Fired Grilled Filet Mignon*, *shallot mushroom demi, mashed potatoes, wilted greens* 35.95
▲ Rotisserie Chicken, *Greek roasted potatoes, broccolini, rosemary chili lime oil* 24.95
Root Beer Braised Short Ribs, *root beer jus, wilted greens, mashed potatoes* 33.95

▲ Chef's Features

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.

G V G I S 1 0 0 % E M P L O Y E E O W N E D !