



D I N N E R

S M A L L P L A T E S

- ▲ **Calamari**, tomato-chili compote 13
- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Apple & Boursin Bruschetta**, spiced-honey glaze, pistachios, garden rocket 13
- ▲ **Crispy Shishito Peppers**, olive oil, sea salt 12
- ▲ **Sicilian Beef Meatballs**, tomato-chili compote, Parmesan, crostini 16
- ▲ **Zesty Pumpkin Seed Crusted Ahi Tuna***, cauliflower purée, rainbow Swiss chard, chive oil 17
- ▲ **Mediterranean Tapas**, muhammara, piri piri chicken skewers, traditional hummus, crispy shishito peppers, marinated mozzarella, Sicilian meatballs, grilled pita 20

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

- ▲ **Simple Tossed Salad**, carrot, cucumber, 5 herb buttermilk 6
- Caesar Salad**, romaine, croutons, Parmesan crisps 7
- ▲ **Fattoush Salad**, romaine, parsley, cucumber, radish, green onion, crispy pita, feta, mint, lemon vinaigrette 10
- Gorgonzola Salad**, garden rocket, candied walnuts, candied pancetta 9
- Potato Leek Soup**, chive oil 5/6
- 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**, blackberry-Port wine reduction, smoked Gouda, truffled fries, Parmesan-lime aioli 15
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Lamb Flatbread**, dill-garlic yogurt, pickled red onions, sun-dried tomatoes, feta, Aleppo chili oil, garden rocket 16
- ▲ **Roasted Wild Mushroom Flatbread**, Boursin, caramelized onions, spiced honey glaze, mozzarella, thyme, zesty pumpkin seeds 15

E N T R É E S

- ▲ **Moroccan Spiced Braised Pork Shank**, tamarind glaze, mashed potatoes, wilted greens 28
- ▲ **Blackened Cauliflower Steak**, ricotta, white bean & potato ragout, rainbow Swiss chard 24
- ▲ **Crispy Crab Cakes**, Parmesan-lime aioli, ancient grain pilaf, seasonal vegetable 34
- ▲ **Wood-Fire Grilled Salmon***, lemon-dill emulsion, polenta, seasonal vegetable 29
- Parmesan Crusted Chicken**, herb goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable 26
- ▲ **Pan-Seared Scallops**, sage pesto, Aleppo chili oil, pistachios, cauliflower purée, rainbow Swiss chard 37
- Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Pan-Seared Grouper**, black currant coulis, ancient grain pilaf, wilted greens 30
- Baked Pecan Crusted Trout**, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ **Wood-Fire Grilled Filet Mignon***, blackberry-Port wine reduction, mashed potatoes, wilted greens 36
- ▲ **Rotisserie Chicken**, piri piri, Greek roasted potatoes, seasonal vegetable 25
- Braised Short Ribs**, Madeira-thyme jus, mashed potatoes, wilted greens 34

▲ **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 !