



LUNCH

SMALL PLATES

- ▲ **Calamari**, tomato-chili compote 13
- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Iberian Meatballs**, house blend ground pork & beef, saffron-tomato emulsion, Mahón cheese, crostini 15
 - ▲ **Spanish Clams**, chorizo, garlic, parsley, butter, crostini 15
- ▲ **Peach Bruschetta**, crostini, whipped Guindilla pepper burrata, kohlrabi slaw, spiced sunflower seeds 13
 - ▲ **Panko Crusted Ahi Tuna***, kohlrabi slaw, dark cherry glaze 17
- ▲ **Mediterranean Tapas**, chorizo asado, Aleppo marinated mushroom skewers, Iberian meatballs, Guindilla pepper pesto chicken skewers, burrata, traditional hummus, grilled pita 21
- ▲ **Short Rib Sliders**, salsa brava, Mahón cheese, truffled fries, Parmesan-lime aioli 15

SOUPS AND SALADS

- ▲ **Warm Farro Salmon Salad***, wild mushrooms, artichokes, leeks, pine nuts, garden rocket, feta, garlic-oregano vinaigrette 19
 - ▲ **Grilled Tuna Salad***, mixed greens, avocado, hard-boiled egg, crispy capers, cucumber ribbons, sun-dried tomato vinaigrette 17
 - ▲ **Mediterranean Shrimp Salad**, garden rocket, smoked stone fruit, cherry tomatoes, grilled crostini, feta, maple-Dijon vinaigrette 16
 - ▲ **Grilled Chicken Salad**, spinach, roasted acorn squash, pecans, goat cheese, candied pancetta vinaigrette 15
- Peasant Chicken Salad**, romaine, artichokes, Kalamata olives, sun-dried tomatoes, capers, herb croutons, sun-dried tomato vinaigrette 14
- Potato Leek Soup**, chive oil 5/6
- Soup for Today**, Market Price

SANDWICHES AND FLATBREADS

- Roasted Chicken Salad Croissant**, hand-cut fries 14
- ▲ **Portuguese Sandwich**, ciabatta, shaved garlic ribeye steak, Guindilla pepper pesto, Aleppo marinated mushrooms, garden rocket, hand-cut fries 16
- Darn Good Burger***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- Crispy Chicken & Bacon Sandwich**, focaccia, Gruyère, garden rocket, tomato-cipollini onion aioli, hand-cut fries 14
- ▲ **Rotisserie Chicken Flatbread**, Guindilla pepper pesto, caramelized onions, applewood-smoked bacon, pine nuts, mozzarella, spinach ricotta 16
- ▲ **Bianco Flatbread**, roasted wild mushrooms, broccolini, leeks, mozzarella, Parmesan, lemon oil 15

ENTRÉES

- ▲ **Chicken Souvlaki**, Tuscan braised kale, chickpea & wild rice pilaf, salsa brava 20
- Beef Tenderloin Tips***, mashed potatoes, seasonal vegetables, Marsala & Parmesan-tomato ragout 17
- ▲ **Mediterranean Chickpea & Wild Rice Pilaf**, acorn squash, caramelized onions, currants, Tuscan braised kale, lemon-coconut crema 17
- ▲ **Quiche**, Italian sausage, mushrooms, fontina, caramelized onions, oregano, Parmesan, garden rocket salad 13
 - Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Wood-Fire Grilled Salmon***, polenta, seasonal vegetable, mustard-dill emulsion 19
- Parmesan Crusted Chicken**, mashed potatoes, seasonal vegetable, herb goat cheese, fried capers, lemon-garlic sauce 17
- Baked Pecan Crusted Trout**, polenta, seasonal vegetable, lemon beurre blanc 18
- ▲ **Pan-Seared Scallops**, chickpea & wild rice pilaf, Tuscan braised kale, kohlrabi slaw, roasted pine nuts, basil 25

▲ 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.*