



D I N N E R

S M A L L P L A T E S

Calamari, salsa verde 14

Blue Crab & Spinach Dip, lavosh 16

Truffled Fries, Parmesan-lime aioli 9

▲ **Wood-Fire Tender Stem Broccoli**, traditional hummus, Caesar dressing, Parmesan 14

▲ **Basque Beef Meatballs**, pine nuts, wilted greens, spiced saffron yogurt, crostini 15

▲ **Panko Crusted Ahi Tuna***, caponata, wilted greens, pomegranate glaze 18

▲ **Wood-Fire Baked Shrimp al Ajillo**, garlic, olive oil, Aleppo chili pepper, crostini 16

▲ **Mediterranean Tapas**, ginger & fenugreek marinated chicken skewers, Basque beef meatballs, traditional hummus, shrimp al Ajillo, caponata, peppadew dip, grilled pita 22

S O U P S & S A L A D S

▲ **Simple Tossed Salad**, cucumber, carrot, five herb buttermilk 6

Caesar Salad, romaine, croutons, Parmesan crisps 9

▲ **Spinach Salad**, butternut squash, pecans, goat cheese, candied pancetta 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 & F L A T B R E A D S

▲ **Short Rib Sliders**, harissa, fontina, truffled fries, Parmesan-lime aioli 16

Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 15

▲ **Braised Lamb Flatbread**, spiced saffron yogurt, turmeric onions, roasted red peppers, Parmesan, mozzarella, mint, cilantro 16

▲ **Cauliflower & Wild Mushroom Flatbread**, olive oil, roasted garlic, caramelized onions, fontina, garden rocket pesto 15

E N T R É E S

▲ **Pan Seared Grouper**, smoked pimento oil, polenta, Aleppo cabbage salad 34

▲ **Wood-Fire Grilled NY Strip***, 'Nduja sausage emulsion, Greek roasted potatoes, tender stem broccoli 36

▲ **Chermoula Roasted Eggplant**, Greek lemon rice, Aleppo cabbage salad, cilantro lime crema 25

Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 27

▲ **Sumac Dusted Pan-Seared Scallops**, Greek lemon rice, wilted greens, candied pancetta vinaigrette, salted Marcona almonds 37

▲ **Athens Pasta**, shrimp, penne, roasted tomato & red pepper cream, Kalamata olives, capers, feta 30

Today's Chef Selection, (*please ask your server*) Market Price

▲ **Wood-Fire Grilled Salmon***, garden rocket pesto, polenta, seasonal vegetable 30

Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 28

▲ **Rotisserie Chicken**, guindilla pepper pesto, Greek lemon rice, tender stem broccoli 26

▲ **Wood-Fire Grilled Filet Mignon***, salsa verde butter, mashed potatoes, wilted greens 37

Tuscan Braised Beef Short Ribs, Marsala & tomato-Parmesan ragout, 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.

E M P L O Y E E T R U S T O W N E D !