

## Dinner

For the Table		Sandwiches	
Bacon Wrapped Deviled Eggs, artichokes, paprika GF	10	All served with house cut fries and coleslaw	
Mezze Platter, house made naan bread v	14	Hot Chicken Sandwich, potato roll, pickles	21
Grilled Chicken Wings, spicy ranch, celery GF	15	Veggie Burger, charred broccolini VG	23
Tomato & Mozzarella Flatbread, basil, parmesan V	20	Double Cheeseburger, pickles, ketchup, mustard	25
Prosciutto Flatbread, fig, brie, honey	20	Pasta	
Salami Flatbread, three cheeses, pepperoncini	20		21
Flatbread of the Day	20	Ricotta Gnocchi, tomato, basil, parmesan V	25
		Cavatelli, cherry heirloom tomato, 'nduja, oregano	25
Starters		Agnolotti Bolognese, mascarpone	27
Add to any salad 3 oz. grilled chicken & salmon +6 or tuna +8		Pasta of the Day	25
Herb Salad, champagne vinaigrette, pecorino romano V GF	12	Entrees	
Quinoa Salad, garden vegetables, acacia honey VGF	14	Healthy Cobb, crispy farro, pumpkin seeds, avocado V	19
Chicken Noodle Soup, fresh pasta, herbs	14	Chopped Lamb Steak, couscous, curry, yogurt	26
Grilled Japanese Eggplant, red miso, sesame, scallions <mark>VG</mark> GF	14	Fried Chicken, honey hot sauce, coleslaw	26
Roasted Cauliflower, garlic, hummus, fresh herbs VG GF	14	Pork Schnitzel, cucumber, fennel and dill salad	28
Meatless Meatball, parmesan, tomato sauce, basil V	15	Sea Bass, diver scallops, celery root, salsa verde GF	29
Risotto, roasted corn, charred scallions V GF	16	Roasted Chicken, white polenta, honey roasted carrots GF	29
Heirloom Tomato, croutons, oregano, red wine vinaigrette VG	16	Salmon, grilled gem lettuce, herb butter sauce GF	31
Wedge Salad, bacon, blue cheese, sunny egg GF	17	Hanger Steak, potato puree, chimichurri, grilled squash salad GF	35
Sides		USDA Prime	
		Served with choice of one side	
Roasted Vegetables vg gf	8	18 oz. Ribeye, roasted garlic & herb crust	52
French Fries v <sub>G</sub> <sub>G</sub>	8		
Watermelon w/ Balsamic & Parmesan GF	8		
Potato Puree v GF	8	VEGAN - VG VEGETARIAN - V GLUTEN FREE - GF	-
Macaroni & Cheese v	8		