

boards

Fruit & Cheese Board | 10

Smoked Gouda, Goat Cheese, Manchego & Brie with Fresh & Dried Fruits & Everything Bagel Lavash

Charcuterie Board | 14

Prosciutto, Mortadella, Cured Salami, Smoked Gouda, Marinated Fresh Mozzarella, Marinated Olives & Peppers, Whole Grain Mustard, & Toasted Everything Bagel Lavash

bowls

Roasted Olives | 8

Roasted Olive Blend with Caramelized Fennel, Orange Peel, & Sweet Peppers in Extra Virgin Olive Oil with Feta Cheese Crumbles

Marinated Garbanzo Beans | 7

Tender Garbanzo Beans with Romesco, Mint & Lemon with Pita

Baba Ghanoush & Chevre Dip | 10

Creamy Roasted Eggplant with Loads of Fresh Herbs, Roasted Garlic, Lemon & Tangy Chevre - Served with Crudité & Warm Pita



small plates

Crab Salad | 14

Lightly Dressed Blue Crab Garnished with Fresh Herb Oil, Champagne Emulsion, Capers & Parsley with Grilled Ciabatta Toast

Burrata Stuffed Meatball | 9

House Made Giant Meatball Stuffed with Decadent Burrata Cheese over Penne Pasta with Pomodoro Sauce & Focaccia

Italian Roast Pork Sliders | 13

Slow Braised Italian Style Pork Shoulder with Provolone Cheese & Braised Broccoli Rabe in a Crusty Sesame Seed Roll

large plates

Classic Wedge Salad | 12

Iceberg Wedge, Bacon Bits, Bleu Cheese Crumbles, Cherry Tomatoes, Chives & Gorgonzola Dressing
Add Grilled Chicken | 4

Tuscan Chicken Sandwich | 14

Sliced marinated grilled chicken breast with balsamic eggplant spread, mixed greens, roasted peppers, onions and aioli on whole wheat ciabatta with house chips

Macaroni & Cheese | 14

Smoked Gouda & Cheddar Cheese Sauce with Tender Elbow Macaroni
Add House Smoked Bacon | 3 or Grilled Chicken | 4

encores

Scotch Caramel Cake | 7

Two Layers of Tender Sponge Cake Kissed with Scotch & Caramel Buttercream

Chocolate Hazelnut Pot de Crème | 6

Rich Chocolate Custard with Blended Hazelnuts, Chantilly Cream & Hazelnut Praline