



Small Plate Specials

Bresaola Carpaccio \$14

Thin slices of Bresaola, an air-dried salt-cured meat traditional in Italy, with arugula, cherry tomatoes, Reggiano parmigiana, ground mustard, EVOO drizzle, and balsamic reduction

Mango & Arugula Salad \$14

A fresh arugula and romaine lettuce topped with mangos, walnuts, and red onion. Drizzled with balsamic reduction

Cocktail Skewer Crostinis \$13

Three house-made crostinis topped with boursin and one cocktail skewer per crostinis: Pickled okra, Castelvetrano olives, anchovy; Pearl onions, roasted red peppers, banana peppers; and Cornichon, red pepper stuffed green olive, cheddar cheese

Burrata Platter \$13

4 oz Burrata served with arugula, heirloom cherry tomatoes, EVOO, balsamic glaze and croutons.

Parmesan Brussel Sprouts \$13

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

Main Course

Crispy Skin Salmon with Bearnaise \$27

Fresh salmon topped with house-made bearnaise sauce, a sauce made with lemon, butter, and tarragon. Served with vegetable and starch of the day

Herb Butter Ribeye \$28

8oz seared Ribeye steak topped with whipped herb butter. Served with vegetable and starch of the day

Shrimp & Roasted Vegetable Risotto \$35

Creamy house-made risotto tossed with our oven roasted vegetable mix made of rosemary and white wine marinated sweet potatoes, brussels sprouts, shallots, and green apples. Topped with cranberry orange sauce, four grilled colossal shrimp, and goat cheese

Blackened Pork Loin with Cherry Compote \$21

Pork loin rubbed in blackening spices and slow roasted in the oven. Topped with a savory cherry compote. Served with the vegetable and starch of the day

Pickled Pizza \$19

Pickled okra, anchovies, Castelvetrano olives, pearl onions, banana peppers, dill pickles, shredded mozzarella on our house-made wood-oven crust

Pork Belly Calzone \$22

House-made calzone stuffed with marinara sauce, ricotta, Pork belly, bacon, and mozzarella

Chicken Tikka Pizza \$21

Back by popular demand! Spiced tomato sauce, mozzarella blend, charbroiled marinated chicken, red onion, cilantro, mint chutney drizzle

Pineapple Chutney Cheeseburger \$16

Angus beef patty, house-made pineapple chutney, swiss cheese, roasted jalapenos, lettuce, tomato, red onion, and mayonnaise. Served with fries

Chicken Riesling \$22

All-Natural chicken breast in a creamy riesling wine sauce with bacon, onions and mushroom, served over fettuccine pasta

Blackened Mahi Mahi \$27

Fresh Mahi Mahi coated in blackening seasoning and grilled. Served with the vegetable and starch of the day

Harvest Salmon \$27

Pan seared fresh salmon, roasted beets topped with pistachio crumbles, arugula, and vegetable of the day

Dessert Specials

Lemon Blueberry Cheesecake

Cranberry Bread Pudding

New Seasonal Beverage Offerings:

Abita Andygator Bock, bottle, \$6

Potter's Grapefruit Hibiscus Session Cider, can, \$6

Downeast Pomegranate Cider, fruit cider, draft, \$6

All Split Plates will have an additional \$4 fee

