

APPETIZERS

- Corn soup with crabmeat - summer vegetables and Aleppo pepper 12
- Cilantro chicken soup – basmati rice - vegetable - lime 10
- Watermelon and tomato salad - feta cheese - hazelnuts - Vidalia onion 12
- Goat cheese stuffed fried artichoke bottoms - “Bagna Cauda” aioli 14
- Middle eastern bread salad “fattoush” cucumber - tomato - pomegranate - sumac 12
- Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Burrata cheese - smoked prosciutto - black mission figs - Saba - grilled crostino 15
- Spicy lamb meatballs - Za’atar spice - ground almonds - herbed sheep’s ricotta 14
- Blistered shishito peppers - charred scallion and ginger vinaigrette 14
- Beet salad - whipped goat cheese - pickled onions - toasted almonds - cabernet vinegar 12
- Yellow fin tuna crudo - avocado - cucumber - radish - ginger - lime juice - micro onions 17
- Crispy cauliflower - lemon - parsley - parmesan - roasted peanut romesco 12
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15
- Prince Edward Island mussels - red curry cream - cilantro - fava beans 12
- Half dozen Copp’s Island oysters - cocktail sauce - champagne vinegar mignonette 15
- Middle eastern sampler - tzatziki - roasted eggplant - muhammara - falafel - pita 16

P I Z Z A

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with gorgonzola cheese - black mission figs - walnuts - arugula - truffle oil 17
- Pizza with prosciutto ham - sliced tomatoes - fresh mozzarella - baby arugula 18
- Pizza with Italian sausage- tomato sauce - hot cherry peppers - Vidalia onions 16

Please Join us Sunday’s for Brunch and Live Jazz!!

Tuesday Wine Appreciation Night

25% to 50% Off List Wines

ENTRÉE

- Grilled vegetables and goat cheese ravioli - basil pesto - pignoli nuts 19
- American Wagyu beef ravioli - Marsala and mushroom demi - shallots - crispy parmesan 22
- Potato gnocchi - lamb merguez - maitake mushroom - plum tomato - ricotta salata 21
- Spicy lobster spaghetti - cherry tomatoes - lobster butter - wilted arugula 29
- Spaghetti lamb meatballs - homemade tomato sauce - basil - toasted almonds 22
- Wild parmesan crusted halibut - tomato and chive beurre blanc - roasted cauliflower 36
- Icelandic cod fish - baby bok choy – king oyster mushrooms - spicy citrus soy vinaigrette 29
- Hidden Fjord salmon - zucchini purée - ras el hanout - heirloom tomato and mint 30
- Grilled Atlantic swordfish - grilled corn and zucchini salsa - cilantro - shishito peppers 31
- Wild striped bass - Manila clams - spicy smoked chorizo - cous cous - chermoula 32
- Maine lobster roll - harissa - celery salad - crispy shallots - citrus aioli - Cajun fries 25
- Australian lamb chops - crispy gnocchi - goat cheese - red grapes - fig vinaigrette 36
- Breast of chicken milanese - cherry tomatoes - baby arugula - fresh mozzarella 21
- Chuck hamburger - cheddar - peppadew mayo - pickled green tomatoes - onions 18
- Lemon and oregano Amish chicken - roasted creamer potatoes and zucchini 26
- Certified Angus Beef flat iron steak - mushroom demi - leek and bacon stuffed potato 32
- Caesar, Mixed, Watermelon or Fattoush salads with chicken 19 salmon 30 shrimp 26

SIDES

- Grilled baby bok choy - citrus soy vinaigrette 8
- Hand cut French fries with black truffle aioli 8
- Grilled corn and zucchini salsa - cilantro 8
- Roasted cauliflower with spicy chorizo sofrito 9
- Roasted creamer potatoes and zucchini 7

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness