

LUNCH PLATES

Mon-Fri 11am-3pm

Mac & Meat \$15

our award winning 3 pig truffled mac & cheese
paired w/savory sun dried tomato & prosciutto meatloaf
served w/mixed greens, balsamic & parmesan

Chicken in a Garden (GFO) \$17

grilled or buttermilk fried chicken breast tenders atop
bacon & onion braised brussels sprouts or skillet seared cauliflower
served w/mixed greens, balsamic & parmesan

Ahi or Salmon & Couscous \$18

wild caught, 6oz. grilled sashimi grade filet, lemon, olive oil & thyme jus
paired w/warm basil infused pearl couscous & arugula salad

Pomodoro Primavera (V) \$13

gnocchetti pasta dressed in citrus & olive oil, fresh heirloom & sun dried
tomatoes, seasonal veggies, wilted greens, topped with ricotta & parmesan
w/chicken +\$4 w/grilled tuna or salmon +\$8 w/skewered grilled shrimp+\$7

Eggplant Napoleon Lunch (V) \$15

our popular provision of herbed panko crusted eggplant, layered
ricotta, mozzarella, sharp provolone, fresh basil & home-made marinara
garden greens and warm french bread rolls w/honey butter

Soup & Salad (VO) \$14

1/2 size selection from our bistro salad menu
paired with a cup of house crafted soup

The Solo \$12

choose any solo from our signature slider menu
paired w/garden greens & fries
or garden greens & a cup of our house-crafted soup

add our famous savory monkey bread \$5

DINNER PLATES

Mon-Sat 5-9pm

Meatloaf Dinner \$21

sundried tomato & prosciutto meatloaf
3 pig truffled mac & cheese
bacon & onion braised brussels sprouts

Steak Frites (GF) \$32

8oz. peppercorn crusted beef tenderloin filet
joue de boeuf, red wine & mushroom reduction
house pommes frites w/truffled aioli

Shorties & Grits (GF) \$26

house-smoked & braised beef short ribs w/red wine demi
creamy gouda polenta & sonora chili broccolini

Bourbon Maple Pork Chop \$27

grilled 14oz. maple & onion basted chop w/ bourbon apple chutney
savory southern tomato & cheddar tart w/garlic snap green beans

Lobster Ravioli & Shrimp Scampi \$29

lobster & ricotta stuffed pasta pillows w/saged brown butter cream sauce
topped w/garlic herb shrimp scampi

Chicken Parmigiano Dinner \$20

herb & panko crusted chicken breast, thin sliced prosciutto,
parmesan, fresh mozzarella, provolone & marinara
served w/creamy pesto mafalde pasta alfredo

Ahi or Salmon Primavera \$28

wild caught, 8oz. grilled sashimi grade filet,
atop our famous pomodoro primavera

Nested Hen Confit (GF) \$22

crisp & tender rosemary chicken confit
pearl onion & white wine broth
skillet seared cauliflower & wilted spinach

add our famous savory monkey bread \$5
mixed greens, balsamic & parmesan \$3
mini spinach salad \$6
mini wedge salad \$9