

LUNCH PLATES

Mon-Fri 11am-3pm

Mac & Meat \$16

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 (GFO) \$18

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

Chicken or Egg Salad Sammy \$14

butter croissant, chicken & couscous or truffled egg salad, lettuce, tomato,
pickles & red onion, house potato chips & mixed green salad or a cup of soup

Pomodoro Primavera (V) \$12

gnocchetti pasta dressed in citrus & olive oil, fresh heirloom & sun dried
tomatoes, seasonal veggies, wilted greens, topped with ricotta & parmesan
w/chicken+\$3 w/grilled tuna or salmon +\$8 w/skewered grilled shrimp+\$6

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

Salad & Soup (VO)(GFO) \$13

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

The Solo (GFO) \$12

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

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
rich joue de boeuf & red wine reduction
house pommes frites w/truffled aioli

Shorties & Grits (GF) \$29

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

Bourbon Maple Pork Chop \$26

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

Bolognese Lasagna Dinner \$20

hearty italian sausage & beef ragu, ricotta, provolone, bechamel & marinara
w/fire roasted artichoke and giant pesto parmesan croutons

Lobster Ravioli & Shrimp Scampi \$28

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

Chicken Parmigiano Dinner \$21

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

Ahi or Salmon Primavera \$27

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

savory monkey bread +\$5