

# LUNCH PLATES

Mon-Fri 11am-3pm

## Mac & Meat \$17

---

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) \$18

---

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) \$21

---

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

## Chicken or Egg Salad Sammy \$16

---

butter croissant or baguette, chicken or truffled egg salad, lettuce, tomato,  
pickles & red onion, pommes frites & mixed green salad or a cup of soup

## Pomodoro Primavera w/chicken (VO) \$19

---

radiatoré pasta dressed in lemon olive oil, fresh heirloom & sun dried tomatoes,  
seasonal veggies, wilted greens, topped with ricotta & parmesan  
sub grilled tuna or salmon +\$6 or grilled shrimp +\$5

## Eggplant Napoleon Lunch (V) \$16

---

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) \$15

---

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

## The Solo (GFO) \$14

---

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 \$24

sun dried tomato & prosciutto meatloaf  
3 pig truffled mac & cheese  
bacon & onion braised brussels sprouts w/garden greens

### Steak Frites (GF) \$36

8oz. peppercorn crusted beef tenderloin filet  
rich joue de boeuf & red wine reduction  
house pommes frites w/truffled aioli or your choice side

### Shorties & Grits (GF) \$32

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

### Bourbon Maple Pork Chop \$28

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

### Mixed Veggie Plate (V)(VEO)(GF) \$23

balsamic braised brussels sprouts, skillet seared cauliflower, char-grilled  
zucchini & green beans, papas bravas and garden salad w/assorted sauces

### Lobster Ravioli & Shrimp Scampi \$30

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

### Chicken Parmigiano Dinner \$23

herb & panko crusted chicken breasts, layered with  
parmesan, fresh mozzarella, provolone & marinara  
served w/creamy pesto fettuccine alfredo

### Ahi or Salmon Primavera \$29

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

### Nested Hen Confit (GF) \$25

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

savory monkey bread +\$5