

STARTER

MAIN COURSE

DESSERT

5 Cheese Plate	16
Charcuterie Plate	20
Marinated Olives	3
Arugula salad w/ fresh lemon juice & olive oil topped w/ shaved pecorino	7
Roasted beet & fennel salad w/ goat cheese, walnuts, & an orange vinaigrette	9
Tomato basil bruschetta on garlic baguette	7
Portabello fries (w/ Basil Aioli)	9
Roasted bone marrow w/ parsley, anchovy chimichurri served w/rustic bread (please allow 15-20 minutes cooking time)	12
Shrimp en papillote w/ kalamata olives, feta & sliced red bliss potatos	12
Roasted brussel sprouts w/ diced chorizo & smoked bacon	9
Smoked chickpeas w/ sautéed spinach topped with a fried egg	8
Lentil soup w/ diced carrots & potatos	6

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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DESSERT

Red wine braised rabbit over sage polenta	23
Stout marinated lamb shank w/ red pepper tapenade & pearl couscous	27
Roasted half chicken w/ green olives & preserved lemon served w/ mint quinoa	17
Sumac crusted 12oz. NY Strip over pomegranate reduction	25
Braised cod w/ leeks, crimini mushrooms, & little neck clams, & rustic crostini	22
Vegetable tagine w/ cumin couscous (<i>brussel sprouts, red peepers, zucchini, carrots, onions, potatoes & chickpeas</i>)	15
Linguini w/ shrimp, clams, mussels & cod in white wine tomato sauce	21
Blue Bay mussels in white wine saffron sauce w/ rustic crostini	18
Portabello ravioli w/ butter sage sauce & toasted walnuts	16

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Panna Cotta

6

Affogato (scoop of vanilla bean ice cream topped w/ shot of espresso)

6

Dark Chocolate Brownie (a la mode)

7

Pistachio Cheesecake

8

Vanilla Bean Ice Cream

3

5 Cheese Plate

16

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WINE

DRAUGHT & BEER

COCKTAILS

Beirut - Bombay Gin, Orange Bitters, Rose Water, Sparkling Wine & Sumac Rim	11
Granada - Patron Silver, Pomegranite Liquor, Contreau with a Sumac & Sugar Rim	12
Monaco - Germain-Robin Apple Brandy, Contreau, Domain de Canton Ginger Liquor	13
Cagliari - Hendrick's Gin, Basil & Lime	12
Napoli - Makers Mark, Sweet Vermouth, Campari, Bitters, Drambuie	11
Barcelona - Captain Morgan Rum, Fireball, Pineapple Juice	10
Santorini - Stoli Orange Vodka, St. Germain, Cassis, White Wine	12