Boards

Fruit & Cheese Board | 10

Smoked Gouda, Goat Cheese, Manchego and Brie with Fresh & Dried Fruits and Everything Bagel Lavash

Charcuterie Board | 14

Prosciutto, Mortadella, Cured Salami, Smoked Gouda, Marinated Fresh Mozzarella, Marinated Olives & Peppers, Whole Grain Mustard, and Toasted Everything Bagel Lavash

Bowls

Roasted Olives | 8

Roasted Olive Blend with Caramelized Fennel, Orange Peel, and Sweet Peppers in Extra Virgin Olive Oil with Feta Cheese Crumbles

Marinated Garbanzo Beans | 7

Tender Garbanzo Beans with Romesco, Mint and Lemon with Pita

Baba Ghanoush & Chevre Dip | 10

Creamy Roasted Eggplant with Loads of Fresh Herbs, Roasted Garlic, Lemon & Tangy Chevre – Served with Crudité & Warm Pita

Small Plates

Crab Salad | 14

Lightly Dressed Blue Crab Garnished with Fresh Herb Oil, Champagne Emulsion, Capers and Parsley with Grilled Ciabatta Toast

Burrata Stuffed Meatball | 9

House Made Giant Meatball Stuffed with Decadent Burrata Cheese over Penne Pasta with Pomodoro Sauce & Focaccia

Italian Roast Pork Sliders | 13

Slow Braised Italian Style Pork Shoulder with Provolone Cheese and Braised Broccoli Rabe in a Crusty Sesame Seed Roll

Large Plates

Classic Wedge Salad | 12

Iceberg Wedge – Bacon Bits – Bleu Cheese Crumbles

Cherry Tomatoes – Chives – Gorgonzola Dressing

Add Grilled Chicken | 4

Cuban Sandwich | 14

Mojo Braised Pork Shoulder with Sliced Ham, Swiss Cheese, and Pickles on Pressed Cuban Loaf served with House Made Chips

Macaroni & Cheese | 14

Smoked Gouda & Cheddar Cheese Sauce with Tender Elbow Macaroni

Add House Smoked Bacon | 3

Add Grilled Chicken | 4

Encores

Scotch Caramel Cake | 7

Two Layers of Tender Sponge Cake Kissed with Scotch and Caramel Buttercream

Chocolate Hazelnut Pot de Crème | 6

Rich Chocolate Custard with Blended Hazelnuts, Chantilly Cream, and Hazelnut Praline