



DINNER MENU



SHAREABLES

BAKED FETA

RUSTIC TOMATO SAUCE | FETA | KALAMATA OLIVES | OLIO VERDE | HERBED CROSTINI | **\$16 (GF AVAIL.)**

GRILLED CALAMARI BLT

HEIRLOOM CHERRY TOMATOES | BABY SPINACH | CRISPY BACON | AVOCADO LIME SAUCE | **\$19 (GF/DF)**

BRUSCHETTA DI CAPRI

TOMATO MEDLEY | MOZZARELLA | BASIL | BALSAMIC GLAZE | SOURDOUGH | **\$16 (VG)**

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA | **\$24**

BURRATA AND PROSCIUTTO

BURRATA | PROSCIUTTO DI PARMA | YUZU MARMALADE | MIXED GREENS | HERBED FOCACCIA | **\$20 (GF AVAIL.)**

PULLED PORK CROQUETTES

CHEDDAR CHEESE | KABAYAKI SAUCE | BONITO DUST | MICRO GREENS | **\$16 (GF)**

LATIN EMPANADAS

THREE EMPANADAS | SUGO DI CARNE | CHIHUAHUA CHEESE | HARISSA SAUCE | **\$16**

SOUPS & SALADS

SOUP OF THE DAY

CHEF NOE'S CREATIVE TAKE ON WHAT'S FRESH
CUP **\$8** | BOWL **\$12**

CLASSIC CAESAR SALAD

ROMANE LETTUCE | BRIOCHE CROUTONS | SHAVED PARMESAN | PARMESAN FRICO CRISPS | CREAMY HOUSE MADE CAESAR DRESSING | **(GF/DF AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$2 WHITE ANCHOVIES | +\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

CITRUS BEET SALAD

ROASTED RED & GOLDEN BEETS | TRI COLORED GREENS | DRIED APRICOTS | GOAT CHEESE | SHAVED FENNEL | ORANGE LIME VINAIGRETTE | **(GF/VG)(DF/V AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

SPINACH AND BLUE CHEESE SALAD

BABY SPINACH | RED ONIONS | TOASTED ALMONDS | POINT REYES BLUE CHEESE | FRESH STRAWBERRIES | BELLINI PEACH VINAIGRETTE | **(GF/VG)(DF AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

ENTRÉES

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÉME FRAÎCHE | MICRO GREENS | **\$25**

MAMA'S POT ROAST

SLOW COOKED BEEF | MIREPOIX | PARMESAN MASHED POTATOES | SAUTÉED SPINACH | CHIANTI AU JUS | **\$29 (GF)**

JUMBO SHRIMP AMATRACIANA

CHITARRA PASTA | SAUTÉED JUMBO SHRIMP | RUSTIC TOMATO SAUCE | NUESKE'S BACON | MASCARPONE SAUCE | **\$28 (DF)(VG AVAIL.)**

HIYASHI CHUKA

COLD RAMEN NOODLES | GREEN ONION | HEIRLOOM CARROTS | JULIENED CUCUMBERS | SESAME SOY GINGER SAUCE | **\$22 (VG/DF)**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

PRIMAVERA SKILLET

GRILLED SEASONAL VEGGIES | RAINBOW POTATO MEDLEY | HALLOUMI CHEESE | PIQUILLO SAUCE | **\$22 (GF/VG)(DF AVAIL.)**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

CHICKEN PAILLARD

PAN FRIED BREADED CHICKEN BREAST | LEMON AU JUS | ARUGULA | SHAVED PARMESAN | GRAPE TOMATOES | **\$27 (GF/DF AVAIL.)**

SALMON

PAN ROASTED FAROE ISLAND SALMON | ORZO RISOTTO | BABY SPINACH | TOMATO | BASIL | RADISH | **\$31 (DF AVAIL.)**

DIVER SCALLOPS

BACON | WHITE GRITS | WATERMELON RADISH | GREEN PEA COULIS | **\$31 (GF)(DF AVAIL.)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS VIDE PORK CHOP | BBQ HOISIN SAUCE | ASIAN SLAW | GINGER CILANTRO POTATO CAKE | **\$36 (GF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS | BRIOCHE BUN | HAND CUT FRIES | **\$19 (GF AVAIL.)**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

* Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN

-Executive Chef-
Mauricio "Noe" Sanchez-Tapia