



VENUE MENU

NONNY FRIES | \$6

PULLED PORK CROQUETTES | \$16

CHEDDAR CHEESE | KABAYAKI SAUCE | BONITO DUST | MICRO GREENS (GF)

GRILLED CALAMARI BLT | \$19

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

CHARCUTERIE BOARD | \$24

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA

LATIN EMPANADAS | \$16

THREE EMPANADAS | SUGO DI CARNE | CHIHUAHUA CHEESE | HARISSA SAUCE

BRUSCHETTA DI CAPRI | \$16

TOMATO MEDLEY | MOZZARELLA | BASIL | BALSAMIC GLAZE | SOURDOUGH (VG)

PAPPARDELLE BOLOGNESE | \$25

PAPPARDELLE PASTA | BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS

DIVER SCALLOPS | \$31

BACON | GRITS | WATERMELON RADISH | GREEN PEA COULIS (GF)(DF AVAIL.)

CITRUS BEET SALAD | \$16

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

ONLY SERVED AT CABARET SEATS

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