

SOUP & SALAD

ONION SOUP GRATINÉE \$7

caramelized onion, rustic bread, provolone, gruyere, sherry

SPICY SAUSAGE, WHITE BEAN & KALE SOUP \$6

SUPERFOODS SALAD VEGAN/GLUTE FREE

baby kale, Brussel sprouts, carrots, adzuki beans, walnuts, dried cherries, sunflower seeds, organic apple cider dressing

bistro \$7 entrée \$12

CAESAR SALAD

romaine hearts, focaccia crouton, white anchovy, creamy garlic dressing

bistro \$6 entrée \$10

APPLE PECAN SALAD VEGETARIAN/GLUTEN FREE

young greens, cucumber, blue cheese, pecans, apples, white balsamic vinaigrette

bistro \$6 entrée \$10

BABY SPINACH SALAD VEGETARIAN/GLUTEN FREE

heirloom tomato wedges, grilled peaches, lemon ricotta, blackberry lime vinaigrette

bistro \$6 entrée \$10

NIÇOISE SALAD GLUTEN FREE \$20

seared tuna, haricot vert, hard boiled eggs, tomatoes, potatoes, spring mix, grain mustard vinaigrette

Add Chicken \$8 / Salmon or Shrimp \$10

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

APPETIZERS

GLUTEN FREE

STUFFED MUSHROOMS \$12

spicy Italian sausage, parmesan, onions, garlic, creamy tomato sauce

*FRIED CALAMARI \$13

hot peppers, marinara

*GARLIC PARMESAN WINGS \$13

*YIA YIA'S MEATBALLS \$13

beef, veal & pork, house made marinara, parmesan cheese

BRUSCHETTA VEGAN \$10

garlic rubbed grilled bread topped with fresh tomatoes, basil, olive oil & salt

HANDHELDS

*LOBSTER ROLL \$20

fresh warm Maine lobster, brown butter, celery leaves, toasted bun

*SALMON BLT \$14

pan seared salmon, bacon, bibb lettuce, tomato, citrus aioli, multigrain bread

*GRILLED CHICKEN \$14

cajun seasoned, sautéed peppers and onions, provolone cheese, lettuce, tomato

AVOCADO TOAST VEGAN \$12

garbanzo beans, cucumber, radish, sesame seeds

*ROASTED TURKEY \$14

peppered bacon, aged cheddar, watercress, avocado mayo

GRILLED CHEESE \$14

tomato, basil, fontina, mozzarella, country white bread

*PATTY MELT \$14

aged Cheddar, beef patty, sautéed onions, avocado griddled sourdough bread

*ARTISAN BURGER \$14

house spice rubbed, peppered bacon, cheddar, sesame bun

Handhelds served with house cut French fries, parmesan chips or side salad

FLATBREADS

WILD MUSHROOM VEGETARIAN \$12

truffle, goat cheese, mozzarella, chives

KABOCHA SQUASH VEGAN \$12

red onion, cashew cheese, pomegranate molasses, scallions

CAPRESE VEGETARIAN \$12

fresh mozzarella, heirloom tomatoes, basil

SALSICCIA \$12

hot and sweet Italian sausage, pepperoni, mozzarella, basil

PASTA

FUSILLI VEGETARIAN \$20

cauliflower, toasted walnuts, garlic, lemon zest, extra virgin olive oil

ORECCHIETTE VEGETARIAN \$20

peas, basil, parmesan, creamy pink sauce

ENTREES

*CORIANDER CRUSTED SALMON \$28

mashed sweet potatoes, roasted cauliflower

*STUFFED CHICKEN ROULADE \$24

spinach, bell peppers, cheese, caper butter sauce
mashed sweet potatoes

CRISPY EGGPLANT \$20

burrata, heirloom tomato, gluten free bread crumbs, house made marinara

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HOUSE CRAFTED REFRESHMENTS

LIMONATA \$6

Fresh squeezed grapefruit, limonata san pellegrino, lemon zest

ARANCIATA \$6

Muddled orange, cherry, aranciata san pellegrino, orange zest

POM COLLINS \$6

Pomegranate juice, fresh lime, san pellegrino

WHITE WINES BY THE GLASS

DECOY, SAUVIGNON BLANC, CALIFORNIA \$11

THE SEEKER, RIESLING, MOSEL, GERMANY \$10

CK MONDAVI, PINOT GRIGIO, CALIFORNIA \$9

CK MONDAVI, CHARDONNAY, CALIFORNIA \$9

RED WINES BY THE GLASS

LYRIC BY ETUDE, PINOT NOIR, SANTA BARBARA,
CALIFORNIA \$13

CK MONDAVI, MERLOT, CALIFORNIA \$9

DONA PAULA, MALBEC, MENDOZA,
ARGENTINA \$11

LOUIS MARTINI, CABERNET, CALIFORNIA \$12

JOEL GOTT, ZINFANDEL, CALIFORNIA \$12



SWEET TREAT TRIO \$7

limoncello, chocolate ganache & marble cheesecake bites

CRÈME BRULÉE & BERRIES GF \$7

creamy custard topped with a layer of berries coated in caramel

MOUSSE CAKE \$7

chocolate mousse on sponge cake base filled with creamy Santo Domingo chocolate

CARROT CAKE GF \$7

layers of gluten free carrot cake spiced with cinnamon, walnuts and pineapple, cream cheese icing

Assortment of Haagen Daz Ice Cream and Sorbets \$5