

STARTERS

FRITTO MISTO | \$18

shrimp | calamari | jalapeno chips |
spicy marinara sauce

CHARCUTERIE BOARD | \$24

prosciutto | pate de campagne | brie
| manchego cheese | artichokes |
mediterranean olives | whole grain
mustard | pickled cornichons |
artisan bread

CRISPY CHICKEN WINGS | \$16

choice of buffalo sauce | DC mumbo
sauce | jerk seasoning

AVOCADO HUMMUS | \$16

served with celery | carrots |
cucumbers | grilled pita bread

CRISPY VEGETABLE DUMPLINGS | \$12

with spicy chili sauce

VEGAN ARTICHOKE DIP | \$15

with tricolor corn chips

CHICKEN QUESADILLA | \$15

sour cream | guacamole | salsa

SALADS

HOUSE CAESAR SALAD | \$12

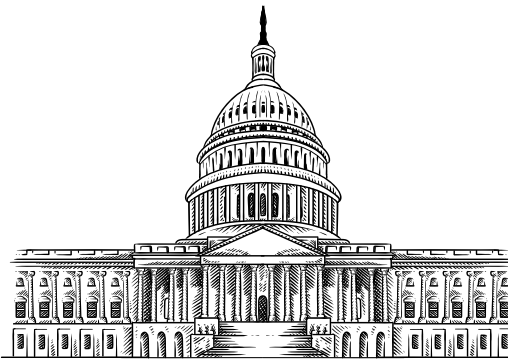
romaine | herb cheese croutons | shaved
parmigiano reggiano | white anchovies |
creamy caesar dressing

BEET SALAD | \$16

roasted red & yellow beets | burrata cheese |
baby sorrel | basil oil | citrus zest

ADD A PROTEIN

grilled chicken breast | \$6
sauteéd shrimp | \$8
grilled salmon | \$8
butcher's cut | \$10



Dinner Menu

PIZZA

MARGHERITA | \$16

TRADITIONAL PEPPERONI | \$16

WILD MUSHROOM | \$16

HANDHELDS

FRIED CHICKEN SANDWICH | \$18

bleu cheese | honey sriracha |
chicken thighs | red cabbage slaw |
brioche bun

BEYOND BURGER | \$21

ciabatta roll | lettuce | tomato | red
onion | vegan smoked gouda cheese
| sriracha ketchup spread

GRASS-FED BURGER | \$18

sharp aged cheddar cheese | lettuce |
red onion | tomato | herb spread |
brioche bun

served with your choice of french fries or
house salad

add avocado | \$3
add fried egg | \$3
add bacon | \$3

ENTRÉES

PAN SEARED SALMON | \$32

atlantic salmon | truffle parmesan
risotto

FRIED CHICKEN THIGHS | \$25

rosemary-brined chicken thighs |
collard greens | garlic whipped
potatoes | kentucky bourbon maple
syrup

GRILLED RIBEYE STEAK | \$38

garlic whipped potatoes | roasted
asparagus | cabernet demi

ROASTED CAULIFLOWER | \$24

bbq scented cauliflower | bean
ragout | seasonal vegetables | basil
oil

CREAMY SEAFOOD PASTA | \$32

pappardelle pasta | shrimp | crab
meat | mushrooms | cherry
tomatoes

VEGAN RAVIOLI | \$27

homemade pomodoro sauce |
vegan cheese | fresh basil

BRAISED SHORT RIBS | \$32

creamy grits | broccolini | malibu
carrots | winter squash | cabernet
demi

SIDES

ROASTED ASPARAGUS | \$6

GARLIC WHIPPED POTATOES | \$6

CRISPY BRUSSEL SPROUTS, BALSAMIC GLAZE | \$6

BRAISED COLLARD GREENS | \$6