

STARTERS

SOUP OF THE WEEK | \$10

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, or jerk seasoning

VEGAN AVOCADO HUMMUS | \$16

served with celery | carrots |
cucumbers | grilled pita bread

CRISPY VEGETABLE DUMPLINGS | \$12

with spicy chili sauce

SLIDER TRIO | \$16

choice of beef or chicken

QUESADILLA | \$15

sour cream | guacamole | salsa
add chicken | \$3
add shrimp | \$3
add beef | \$5

SALADS

HOUSE SALAD | \$12

cucumber | tomato | carrot | champagne dressing

HOUSE CAESAR SALAD | \$14

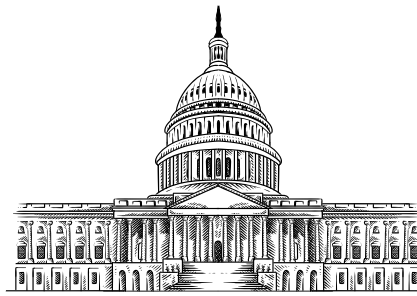
romaine | herb cheese croutons | shaved
parmigiano reggiano | white anchovies |
creamy caesar dressing

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

tomato sauce | mozzarella cheese | olive oil
| fresh basil

TRADITIONAL PEPPERONI | \$16

tomato sauce | mozzarella | olive oil |
pepperoni

WILD MUSHROOM | \$16

tomato sauce | mozzarella | olive oil | sliced
wild mushroom

HANDHELDS

FRIED CHICKEN SANDWICH | \$18

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

GRILLED CHICKEN SANDWICH | \$18

avocado | herb spread | lettuce | tomato |
onion | swiss cheese | brioche bun

BEYOND BURGER | \$21

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

GRASS-FED BEEF 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

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

fettuccine pasta | shrimp | crab
meat | spinach | 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

TOMAHAWK PORK CHOP | \$26

creamy polenta | roasted asparagus
| maple cherry compote

SIDES

ROASTED ASPARAGUS | \$6

oven-roasted herb asparagus | salt, pepper, &
olive oil

GARLIC WHIPPED POTATOES | \$6

yukon gold potato | cream | butter | salt,
pepper, & olive oil

CRISPY BRUSSELS SPROUTS, BALSAMIC GLAZE | \$6

fried fresh brussel sprout | salt & pepper |
balsamic glaze

HALF-PORTION HOUSE SALAD | \$6