

Food Menu

APPETIZERS

Spinach and Artichoke dip

\$11

Pimento Cheese Dip

\$10

Buffalo Chicken Dip

\$12

Hummus dip

\$9

Caprise Crostini

\$12

Fresh mozzarella, tomatoes and pesto atop toasted baguette drizzled with Italian olive oil and aged balsamic vinegar

Extra bread: \$1

SALADS AND SOUP

Spinach or Mixed Green Salad

\$12

Your choice of spinach or mixed greens:

Choose one of each:

Cheese: feta, blue cheese crumbles, mozzarella or cheddar

Fruit: strawberries, blueberries, grapes or seasonal fruit

Nuts: walnuts or almonds

Extras: bacon, sliced pickled onions, scoop of pimento cheese

Dressing: your choice, of ranch, balsamic, blue cheese or oil and vinegar.

Add Protein: Chicken \$5, Salmon \$7, 3 Shrimp \$5, Steak \$7

****Ask server about our soup of the day** - Price Varies**

PASTA

Mushroom Ravioli

\$16

Lobster Ravioli

\$19

Cheese Ravioli

\$15

Fettuccini Pasta

\$12

Build your own: Choose one sauce and one cheese for your pasta choice.

Sauce: alfredo sauce, marinara sauce, pesto or oil and butter sauce.

Cheese: parmesan cheese, mozzarella, cheddar or seasonal cheese (ask server)

Add Protein: Meat Sauce \$3, Chicken \$5, Salmon \$7, 3 Shrimp \$5, Steak \$7

CHARCUTERIE

Five (5) Piece Board

Chef's selection of our house cut charcuterie (meats) and gourmet cheeses.

Accompaniments include a selection of cornichons, imported Kalamata olives, fruit, nuts, and mustard cuvee.

**add additional meats or cheeses- \$5 each

\$29

ENTREES

Bourbon Glazed Salmon

Salmon served over Mashed Potatoes or Brown rice and Quinoa, served with a side of Seasonal Vegetables topped with chef Tae's House-made Peach Bourbon Glaze.

\$18

Smothered Chicken

Grilled Chicken served over Mashed Potatoes or Brown Rice and Quinoa, Topped with Seasonal Vegetables and Brown Gravy.

\$18

Chefs Special

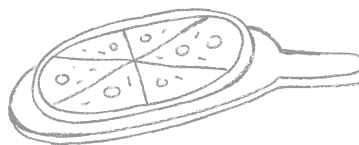
An ever-evolving masterpiece crafted with the finest ingredients. Each week brings a new culinary adventure, ensuring a delightful surprise for your taste buds. Ask your server for details on this weeks special creation.

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GOURMET FLATBREADS

Little Italy

Gourmet pepperoni, fresh mozzarella, Italian herbs and zesty marinara make this dish a gourmet classic



\$15

Chicken Bacon Ranch flatbread

Grilled Chicken, Fresh Mozzarella, Ranch Dressing, topped with Bacon and shredded Mozzarella

\$16

Seafood flatbread

Shrimp, fresh mozzarella, parmesan cheeses, spinach, alfredo sauce finished with fresh lemon juice and garnished with fresh parsley - delicioso!

\$16

Veggie flatbread

Hummus, fresh mozzarella, bell peppers, tomatoes, topped with feta topped with fresh parsley

\$15

DESSERTS

ask server about our rotating desserts!!

