

SOUP	GAZPACHO cilantro oil, crispy tortilla	4.75 6.75												
	PORTOBELLO MUSHROOM tarragon crème fraiche	4.75 6.75												
SALAD	ASIAN CHICKEN napa cabbage, red peppers, carrots, wontons, almonds, sesame soy vinaigrette	8.75 13.75												
	WINE COUNTRY grilled chicken, goat cheese, roasted peppers, cranberries, rosemary vinaigrette	13.75												
	BABY SPINACH grilled peach, prosciutto tuille, candied hazelnut, white balsamic vinaigrette	9.50												
	QUINOA TABOULEH mixed baby greens, tomato, cucumber, passionfruit yogurt dressing	4.75 8.25												
	STACKED JERSEY TOMATO CAPRESE, panko crusted mozzarella, sweet basil vinaigrette	9.25												
	ARUGULA & ASIAN PEAR haricot vert, spiced pecans, gorgonzola, balsamic vinaigrette	9.75												
	CAESAR hearts of romaine, focaccia croutons, aged parmesan	4.75 8.50												
	<i>add salmon add chicken 4.00 add crispy calamari 4.50 add 6 shrimp 5.00</i>													
SHARE	CRISPY CALAMARI wasabi aioli, thai sweet chili-lime sauce	9.75												
	LAMB CHOP LOLLIPOPS grilled jicama, citrus serrano chimichurri, micro greens	11.75												
	SAUTEED CRAB CAKES black bean and roasted corn salsa, lime crema	6.50 12.75												
	AHI TUNA TARTARE watermelon, jicama, ponzu, wasabi	12.75												
	ARTISANAL CHEESES petit basque, moody blue, Irish cheddar with porter, accompaniments	13.50												
	ASIAN DUCK CONFIT SPRING ROLLS crispy soba noodles, sour cherry hoisin dipping sauce	5.50 9.75												
	BLUE BAY MUSSELS charred tomato broth, cannellini beans, andouille sausage, sourdough	11.25												
SANDWICH	BLACK ANGUS CHEDDAR BURGER traditional garnishes, garlic herb french fries	9.75												
	GRILLED JERK CHICKEN roasted pineapple, pepper jack cheese, caramelized onions, chipotle aioli	10.50												
	PHILLY CHEESESTEAK provolone, housemade pretzel baguette, french fries	12.50												
	OPEN FACED CRAB MELT brioche, dill havarti, roma tomatoes, mixed baby field greens	12.75												
	TURKEY "PLT" toasted multi-grain, pancetta, lettuce, tomato, rosemary aioli, gourmet chips	10.50												
PIZZA	SHRIMP AND BABY SCALLOP spicy arrabiata sauce, parmesan, arugula, lemon aioli	11.25												
	NAPA VALLEY italian sausage, red grapes, goat cheese, fresh herbs	11.75												
	WHITE PIZZA three cheeses, scallions, spinach, sundried tomatoes	10.75												
	MARGHERITA PIZZA fresh mozzarella, tomatoes, pesto sauce, extra virgin olive oil	9.75												
	CALZONE chef creation, mixed baby greens salad	market price												
PASTA	CHICKEN TORTELLONI artichoke and spinach cream, sundried tomato, parmesan	19.00												
	JAMBALAYA black pepper pappardelle, chicken, andouille sausage, shrimp, creole sauce	18.50												
	BASIL ANGELHAIR AGLIO OLIO summer vegetables, parmesan crisp	7.75 14.25												
	<i>add chicken 4.00 add shrimp 5.00</i>													
MAIN	FISH TACOS lightly battered fish, spanish rice, pickled jalapeno slaw, guacamole, sour cream	9.75												
	COCONUT SHRIMP green papaya & mango salad, sticky rice, thai red curry peanut sauce	16.75												
	PEPPER CRUSTED AHI TUNA spicy soba noodles, baby bok choy, wasabi rocket pesto	22.00												
	FILET MIGNON garlic mashed potatoes, cipolini onions, royal trumpet mushrooms, demiglace	29.00												
	GRILLED PORK TENDERLOIN red miso bbq, roasted corn grits, haricot vert	17.75												
	ORANGE GLAZED BBQ BABY BACK RIBS cajun fries, vegetable slaw	12.50 19.00												
	RACK OF LAMB pistachio crust, crispy Yukon gold potatoes, pattypan squash, tarragon	20.25												
TRIO	<table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">baby calzone</td> <td style="width: 33%;">sesame broccoli</td> <td style="width: 33%;">gazpacho</td> </tr> <tr> <td>½ open faced crabmelt</td> <td>roasted pattypan squash</td> <td>chipotle buttered corn cob</td> </tr> <tr> <td>summer quiche</td> <td>portobello mushroom soup</td> <td>tempura haricot verts</td> </tr> <tr> <td>blackened salmon</td> <td>small caesar</td> <td>moody blue mac & cheese</td> </tr> </table>	baby calzone	sesame broccoli	gazpacho	½ open faced crabmelt	roasted pattypan squash	chipotle buttered corn cob	summer quiche	portobello mushroom soup	tempura haricot verts	blackened salmon	small caesar	moody blue mac & cheese	15.50
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