

SMALL PLATES & TO SHARE

Bread \$9

caramelized shallot garlic butter, olive oil, zaatar

Seasonal Soup \$12

chefs creation, ask server for details

Brussels & Cauliflower \$15

crispy brussels and cauliflower with balsamic honey and pecorino

Burrata \$15

prosciutto, heirloom tomato, basil vinaigrette, grilled sourdough

Hummus \$15

roasted garlic hummus, tomato conserva, pickled red onion, marinated olives, feta, flat bread

Crab Cake \$18

4 ounces, arugula, mojo verde

Lamb & Pappardelle \$20

coffee and cabernet braised lamb, pecorino, basil

Gambas Diavolo \$20

grilled prawns, diavolo sauce, grilled sourdough, arugula

Strato Salad \$7/\$14

arugula & romaine, cucumber, tomato, olives, lemon herb vinaigrette

Caesar \$7/\$14

romaine, roasted garlic anchovy dressing, pecorino, sourdough crouton

Arugula Salad \$7/\$14

basil vinaigrette, feta, blueberries, red onion, pistachio

Summer Wedge \$8/\$16

herb buttermilk, blue cheese, heirloom tomato, avocado, grilled corn, pickled onion, egg, bacon

Al a Carte—1/2 Grilled Chicken \$18,
4 Grilled Prawns* \$18, Verlasso Salmon* \$21
5 Scallops* \$28

ENTREES

Roasted Chicken Sandwich \$20

tomato conserva, herb aioli, apricot black pepper glaze, arugula, fontina, fries or brussels

House Ground Ribeye Burger* \$20

tomato conserva, herb aioli, bacon, fontina, fries or brussels

Prawn OR Crab Cake BLT \$21/\$24

applewood bacon, tomato conserva, herb aioli, arugula, fries or brussels

Verdure (Vegan) \$25

seasonal chefs creation, ask server for details

Lemon & Herb Chicken \$32

herb salsa, sourdough panzanella with grilled corn, heirloom tomato, pickled red onion, arugula

Pollo Alla Diavolo \$32

diavolo sauce, sauteed Swiss chard, Yukon golds & garlic herb butter, pickled peppers

Pan Seared Salmon* \$35

Ras el hanout spice blend, salsa verde, pisto vegetables - zucchini, bell pepper, red onion, and tomato, sauteed in olive oil

Scallops* \$35

5 pan seared scallops, cannellini bean & corn succotash, beurre blanc

Grilled Black Angus Tenderloin* \$45

6 ounces, garlic rub, brussels and cauliflower, basil & black pepper butter

2 Course Business Lunch \$35

(+\$6 to add dessert)

First Course

Small Salad, Small Wedge, Seasonal Soup +\$2

Second Course

Lemon Herb Chicken, Pollo Alla Diavolo, Salmon+\$3,
Scallops*+\$3, Tenderloin* +\$14

DESSERTS \$8

Classic Flan

Apricot & Pistachio Carrot Cake

Seasonal Cheesecake

- Raw or undercooked food carries a risk of foodborne illness
- Tables of 6 or more will be charged a 20% service fee