



## Cold Share Plates:

♻️ - Vegetarian Friendly

🥜 - Contains Nuts

✓ - Gluten Friendly

### Traditional Hummus \$7 ♻️

evoo, micro greens, house-made flatbread

### Baba Ganouj \$7 ♻️

grilled eggplant, evoo, katamala olives, micro greens, house-made flatbread

### Tuna Poké \$14

raw sushi tuna, cucumber, red onion, sesame seed, soy-sesame marinade

### Capresé Bruschetta \$10 🥜♻️

grilled ciabatta, basil pesto, marinated tomatoes, fresh mozzarella, balsamic reduction

### Olives \$7 ✓♻️

mixed olives, evoo, basil, crushed garlic, chili flake, goat cheese, citrus zest

### Cheese Plate \$13 ♻️

chef's rotating selection of 3 domestic and imported cheeses, assortment of accouterments

### Charcuterie Board \$13

chef's rotating selection of 3 imported and domestic meats, assortment of accouterments

### Chef's Board \$23

chef's rotating selection of 3 meats and 3 cheeses, assortment of accouterments

## Salads

### Met Salad \$10 ✓♻️

mesclun, balsamic vinaigrette, heirloom tomatoes, cucumbers, goat cheese, beets, onion  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Summer Salad \$11 ✓♻️

mixed greens, lemon vinaigrette, blueberries, watermelon, goat cheese  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

### Greek Salad \$12 ✓♻️

spinach, cucumber, heirloom tomatoes, bell peppers, marinated olives, onion, feta, oil, vinegar  
chicken \$4 steak \$5 shrimp \$6 salmon \$7

## Mains

### Shrimp and Grits \$21 ✓

cajun seared shrimp and sautéed asparagus, cheddar grits, heirloom tomato burre blanc

### Braised Short Rib \$22 ✓

garlic and herb mashed potatoes, asparagus, au jus

### Rockfish Imperial \$26 ✓

rockfish topped with crab imperial, asparagus, mixed greens, lemon agar agar

### Brick Pressed Chicken \$21

pan-seared and encrusted, bourbon sauce, garlic and herb mashed potatoes, grilled asparagus

### Grilled Salmon \$22 ✓

honey and hickory grilled, baharat seasonal medley, fire-roasted squash

### Stuffed Portobellos \$19 ✓♻️

stuffed with seasonal vegetables and feta, over house-marinara, balsamic glaze

### Lamb Vindaloo - ½ rack \$28 - full \$34 ✓

lamb rack, fire roasted tomato and potato, fresh cilantro