



DINNER MENU



SHAREABLES

BAKED ANDOUILLE SAUSAGE

CANNELLINI BEAN SPREAD | CROSTINI | **\$16 (DF)(GF AVAIL.)**

CHICKPEA-CAULIFLOWER HUMMUS

GIARDINIERA | GARAM MASALA SPICE | PITA CHIPS | **\$14 (DF/VG)**

CRISPY BRUSSELS SPROUTS

CRISPY PROSCIUTTO | HARISSA AIOLI | **\$16 (GF/DF)**

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA | **\$24**

GRILLED CALAMARI PICCATA

WHITE WINE | CAPERS | TOMATOES | LEMON SAUCE | **\$19 (GF)**

EMPANADAS CON MOLE

SHREDDED CHIHUAHUA CHEESE | CHICKEN FILLING | SANTA FE MICRO GREENS | **\$16**

EGGPLANT CROQUETAS

MOZZARELLA CHEESE | MICRO GREENS | TOMATO SICILIAN SAUCE | **\$16 (GF/VG)**

GRILLED HERBED SEA SALT FOCACCIA

TOMATO POWDER WHIPPED RICOTTA | OLIO VERDE | **\$11 (VG)**

SOUPS & SALADS

FRENCH ONION SOUP

FRIED ONION | GRUYÈRE | GRATIN CROSTINI | **\$12 (DF/VG/GF)**

CHOPPED SALAD

MIXED GREENS | BACON | TOMATOES | BLUE CHEESE | PEPPERONCINI | RED WINE VINAIGRETTE **(GF)(DF/VG/V AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

WEDGE SALAD

ICEBERG WEDGE | TOMATOES | CRISPY BACON | BLUE CHEESE CRUMBLES | RANCH DRESSING | **(GF)(DF/VG/V AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

DOUBLE VISION BEET SALAD

GOLD AND STRIPED BEETS | DRUNKEN GOAT CHEESE | BABY ARUGULA | PEARS | PECAN APPLE CIDER VINAIGRETTE **(GF/VG)(DF/V AVAIL.)**
DINNER SALAD **\$16** | HALF SALAD **\$10**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

ENTRÉES

CHICKEN POT PIE SKILLET

GREEN PEAS | MIREPOIX | BAKED FLAKY PUFF PASTRY | GRILLED CHICKEN BREAST | WHITE WINE VELOUTÉ | **\$26**

MAMA'S POT ROAST

SLOW COOKED BEEF | MIREPOIX | PARMESAN MASHED POTATOES | SAUTÉED SPINACH | CHIANTI AU JUS | **\$29 (GF)**

SHRIMP ARRABBIATA

CAVATELLI PASTA | HOUSE-MADE TOMATO SAUCE | CALABRIAN PEPPERS | FRESH MICRO GREENS | **\$28**

PISTACHIO CRUSTED SALMON

PISTACHIO PARMESAN CRUSTED BAKED SALMON | FRENCH GREEN LENTILS | ROASTED BUTTERNUT SQUASH | HONEY GRAIN MUSTARD SAUCE **\$31 (GF)**

ROASTED HEIRLOOM CARROTS

CHEESE CURDS | GINGER CARROT PURÉE | POMEGRANATE GLAZE | **\$22 (VG/GF)(V AVAIL.)**
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

EGGPLANT PARMESAN

RUSTIC TOMATO SAUCE | PAPPARDELLE PASTA | **\$24 (VG)**

PARMESAN CHICKEN BREAST

MOZZARELLA | RED SAUCE SPAGHETTI | MIXED VEGETABLES A LA PLANCHA | **\$27 (GF AVAIL.)**

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS | **\$25**

DIVER SCALLOPS

ASIAN NOODLES | WHITE MISO BROTH | BONITO FLAKES | MATSUTAKE MUSHROOMS | MICRO SHISO | JULIENNE BABY CARROTS | **\$31 (DF)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS VIDE PORK CHOP | CRISPY BACON | WHITE CHEDDAR GRITS | BRUSSELS SPROUTS | CAJUN BBQ AU JUS | **\$36 (GF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS | BRIOCHE BUN | HAND CUT FRIES | **\$19 (GF AVAIL.)**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

* Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN

-Executive Chef-
Mauricio "Noe" Sanchez-Tapia