

SOUPS & LEAVES

OVEN ROASTED TOMATO-BASIL/SOUP OF THE DAY cup\$4 bowl \$7

COBALT CAESAR STACK

crisp romaine mix, parmesan crisp, croutons,
creamy caesar dressing, shredded parmesan \$9

PEAR & GORGONZOLA SALAD

baby spinach, port poached pear, red grape tomatoes,
toasted almonds, gorgonzola, honey- mustard vinaigrette~ \$11

CHOP SALAD

romaine, apple wood smoked bacon, cheddar jack cheese,
red onions, tomatoes, buttermilk ranch dressing , pistachios~\$10

MARKET SALAD

Romaine, gorgonzola, spiced pecans, bing cherries,
smoked bacon, red grape tomatoes, buttermilk ranch dressing \$11

CAPRESE SALAD

sliced fresh mozzarella & vine ripe tomatoes, basil pesto,
infused basil oil, balsamic reduction & chiffonade basil leaves~ \$13

SHARING IS CARING

BAKED CAMEMBERT CHEESE

kalamata olives, roasted shallots & garlic, sun dried tomatoes
olive oil & balsamic reduction, grilled bread \$14

CALAMARI

dusted in cajun old bay seasoned flour, fried, sweet chili sauce \$9

PORTABELLA FRIES

served with chipotle ranch & maple-ginger ponzu dipping sauces \$6

ASSORTED ARTISANAL CHEESE BOARD

served with crackers & accoutrements \$17

SMALL PLATES

SCALLOPS ROCKEFELLER

sauteed baby spinach, apple wood smoked bacon, parmesan cheese ~ \$15

MEDITERRANEAN RISOTTO

zucchini, yellow squash, sun dried tomatoes, basil \$8

LOBSTER RISOTTO

lobster meat, Scallions, cream, Pecorino Romano \$12

CRAB CAKE

pan fried lump crab cake, lemon tartar sauce,
zucchini-carrot & yellow squash spaghetti \$15

SAUTEED BROCCOLI

olive oil & roasted garlic confit \$7

FRIED GREEN TOMATOES

Shredded Parmesan, buttermilk ranch \$7