SALADS

nia — mixed greens, goat cheese, dates, avocado, piquillo peppers, spiced almonds, champagne vinaigrette, pita | 10
greek — mixed greens, roasted peppers, feta, tomatoes, cucumbers vinaigrette, pita | 9
arugula — roasted beets, blue cheese, walnuts, sherry dijon dressing | 10
burrata — tomato, basil, aged balsamic | 12

MEATS & CHEESE

artisan cheeses — local honey, crostini | 15
cured meats — eggplant caponata, crostini | 15
meats & cheese | 25
rotating selections
ask server for details

DESSERTS

espresso tiramisu | 8
kalua, mascarpone, lady fingers
classic bread pudding | 8
vanilla gelato, caramel
sautéed banana | 8
vanilla gelato, caramel, crushed pecans
crème brûlée & chocolate mousse | 8
housemade vanilla bean gelato | 8
affogato—vanilla bean gelato submerged in hot espresso | 8

FROM THE SEA

calamari — grilled or crispy | 12
jumbo garlic shrimp — lemon caper butter sauce | 12
citrus ceviche — scallops, shrimp, mahi, caviar, tortilla chips | 15
crab cakes — jumbo lump crab, saffron aioli, fuji apple | 18
diver scallops — white bean puree, sundried tomato pesto | 15
grilled baby octopus — fingerling potatoes, arugula, balsamic glaze | 18
grilled salmon — braised escarole, beurre blanc | 22

FROM THE LAND

chicken brochette — tomato hazelnut romesco, cumin aioli sauce | 12
pork tenderloin — wine, garlic, oregano, feta, hand-cut fries | 12
beef tenderloin brochette — horseradish cream, peperonata | 18
lamb loin chops — fingerling potatoes, demi-glace | 18
lamb & feta meatballs — mozzarella, pomodoro | 12
grilled strip steak — basil-pine nut pesto, pomme frites | 22

FROM THE GARDEN

eggplant involtini — ricotta, tomato, basil | 7
caponata — eggplant, capers, cherry, onion, peppers, crostini | 7
escarole & gigantes beans — garlic, chili | 8
patatas bravas — spicy tomato sauce | 8
spinach rolls — cucumber yogurt dill sauce | 8

greek fries — house cut fries, garlic, imported feta | 8
wild mushrooms — crimini, shitake, oyster, truffle oil, chili flakes | 10
grilled asparagus — tomato-basil relish, blue cheese, crisp bacon | 12

EVERYTHING ELSE

chickpea hummus — horseradish cream, garlic confit, red pepper | 8
baked goat cheese — tomato-basil sauce, garlic bread | 10
bacon dates — red pepper butter sauce | 10
saganaki cheese — brandy flambé, crostini | 10
orzo — shrimp, avocado, tomato, cucumber, onion, feta, olives | 10
crisp chicken croquettes — tomato-basil sauce | 8
gnocchi — sage brown butter, hazelnuts | 10
wild mushroom risotto — oyster, shitake, crimini | 10

……please inform your server of any food allergies, all ingredients may not be listed