



Starters

Phyllo Baked Brie caramelized bourbon apple, walnut butter, honey butter | 12.75

Bruschetta marinated tomatoes, grilled kale pesto, shaved parmesan, aged balsamic glaze, basil oil | 9.50

Bistro Mussels caramelized leeks, pastis, fennel, white wine broth, toasted baguette | 15.50

Pan Seared Crab Cakes lemon zest crème fraîche, herb salad, fried capers, beurre blanc | 14.00

Beef Carpaccio parmesan, capers, red onion, arugula, lemon vinaigrette, gremolata, white truffle oil | 16.50

Soup du Jour cup | 4.00 bowl | 6.00

Salads

All Day Special cup soup with side caesar salad | 11.00

Bacon Spinach candied walnuts, sliced apple, goat cheese, warm roasted garlic-bacon vinaigrette | 12.50

Grilled Asparagus Baby Arugula, Fennel, Red Onion, Shaved Parmesan, Lemon-Black Pepper Vinaigrette | 14.50

Grilled Chicken Caesar free range chicken, hearts of romaine, herbed croutons, anchovies, shaved parmesan | 15.50

Salmon Nicoise baby lettuce, egg, olives, brined potatoes, green beans, cherry tomatoes, red wine vinaigrette | 18.00

Ale Marinated Tri-tip grilled romaine, mushroom, red onion, cherry tomatoes, bacon vinaigrette, brie cheese | 19.50

Sandwiches

Chicken Pesto Panini oven roasted tomato, kale pesto aioli, fresh mozzarella, Basil, toasted ciabatta | 13.50

Warm Ham and Swiss honey mustard aioli, sliced tomato, romaine lettuce, brioche bun | 12.50

Gorgonzola Wagyu Burger durham ranch wagyu beef, gorgonzola cheese, oven roasted tomato, brioche bun | 16.50

Grilled Eggplant and Mushroom bell pepper, squash, provolone, roasted tomato, pesto aioli, brioche | 12.00

Crab Melt sliced tomato, melted provolone, crab claw meat, aioli, open faced on grilled sourdough | 15.50

Entrées

Risotto du Jour (See Server for daily selection) | M/P

Roasted Mushroom Gnocchi gorgonzola cream sauce, bell peppers, truffle oil, dandelion greens | 20.00

Capellini fresh basil, linguica sausage, sautéed tomatoes, red onions, fresh mozzarella white wine broth | 17.50

Roasted Pork Loin parmesan roasted potatoes, lemon zest, sautéed spinach, cherry demi glace | 23.50