



T A P A S

Mussels: PEI, Vino Blanco, Lemon, Butter, Saffron - 9

Hummus: Black Bean, Chickpea, Olive, Garlic, Dill - 7

Fried Green Tomatoes: Goat Cheese, Red Pepper Coulis, Fried Basil - 8

Grilled Octopus: Slivered Cucumber, Candied Ginger, Fennel Glaze - 14

Grilled Broccoli: Romanesco, Hot Honey - 8

Pesto Potatoes: Grated Parmesan, Dill Pesto, Lemon Zest - 9

Samosas: Curried Potatoes, Green Onion, Smoked Paprika Tzatziki Sauce - 12

Roasted Artichoke & Fennel: Charred Onion, Herb Aioli - 9

Grilled Shrimp Kabob: Caramelized Onions, Whipped Lemon Feta - 14

Crab Cake: Red Pepper Chutney, Caper Crema, Preserved Lemon - 14



S O U P S & S A L A D S

White Bean Soup - 9

Squash & Pecan Bisque Soup - 9

Frisée Caesar Salad: Parma Fritti, Herb Dressing, House Croutons - 10

Chickpea & Pea Tendril Salad: Cucumber, Lemon & Thyme Vinaigrette - 11

Cucumber & Heirloom Tomato Salad: Red Onion, Crumbled Feta, Saffron Vinaigrette - 12

M A I N S

Vegetable Risotto: Eggplant, Sun Dried Tomato, Asparagus, Saffron - 20

Roasted Eggplant: Ginger and Tomato Salsita - 22

Cioppino: Clams, Mussels, Shrimp, White Wine Tomato Sauce - 24

Bronzini: Fried or Grilled, Fricassee Salad, Caper Relish - 28

Chicken Roulade: Sautéed Broccoli & Olives, Romanesco - 32

Braised Short Ribs: Dill & Parmesan Potato Purée, Grilled Fennel, Mint Demi-Glace - 48

D E S S E R T

Turkish Baklava: Pistachio, House Ice Cream - 9

Poached Pear: Red Wine & Clove Gastrique, Toasted Almonds - 9

