

## starters

### **Garlic Fries, \$12**

*fresh-cut potatoes, roasted garlic extra virgin olive oil, parmesan, bacon & chive aioli*

### **New Orleans BBQ Shrimp, \$23**

*spicy sauce, sliced baguette*

### **House Potato Chips & Dip, \$9**

*French onion dip*

### **Hot Jumbo Lump Crab Dip, \$19**

*served with baked crostini*

### **Hummus, \$13**

*carrots, celery, Calabrian chile oil, pita, goat cheese, Kalamata olives*

### **Chef's Daily Soup, market \$**

## salads

### **Classic Caesar, \$11**

*romaine, parmesan, croutons, anchovy vinaigrette*

### **Mixed Greens, \$10**

*red wine vinaigrette, candied walnuts, applewood-smoked bacon, grapes, chevre*

### **Chopped Salad, \$13**

*hearty greens, applewood-smoked bacon, red onion, cucumber, tomatoes, pepperoncini, Maytag blue cheese, roasted garlic asiago dressing*

*~ add to any salad: chilled grilled chicken breast \$9, shrimp \$13, salmon \$15 ~*

## flatbreads

### **Four Cheese, \$16**

*roasted tomato sauce, mozzarella, fontina, cheddar, parmesan*

### **Roasted Chicken, \$19**

*alfredo sauce, applewood-smoked bacon, baby spinach, artichoke hearts, chevre, mozzarella*

### **Italian Sausage, \$19**

*tomato sauce, fontina cheese, giardiniera & basil pesto*

## sandwiches & such

*~choice of hand cut fries, house potato chips or side salad~*

### **Grilled Chicken Sandwich, \$19**

*marinated breast, mozzarella, peperonata, aioli & baby spinach on a toasted brioche bun*

### **Cubano, \$19**

*citrus & chile braised pulled pork, smoked ham, dijonnaise, house pickles, Swiss cheese on a toasted hoagie roll*

### **Eggplant Parmesan Sandwich, \$17**

*toasted French bread, roasted tomato sauce, fontina & parmesan cheese, toasted almond basil pesto*

### **Grass Fed Burger, \$20**

*roasted sweet peppers, caramelized onions, white cheddar, applewood-smoked bacon, greens, herb creamed cheese, toasted brioche bun*

### **Roasted Turkey Wrap, \$18**

*cranberry chutney spread, baby spinach, mozzarella, applewood-smoked bacon, tomato basil wrap*

## entrées

### **Crawfish Étouffée, \$24**

### **Shrimp Étouffée, \$28**

*spicy rich stock, thickened with a dark roux, holy trinity, rice, green onions*

### **Cajun Seafood Pasta, \$29**

*shrimp, crawfish, onions, poblanos, red peppers, Cajun asiago cream sauce, noodles*

### **Chicken Alfredo Pasta, \$25**

*baby spinach, artichokes, noodles, asiago cheese*

### **Grilled Salmon, \$28**

*Asian BBQ sauce, toasted sesame seeds & fresh vegetables*

### **Pan Roasted Chicken, \$27**

*chermoula sauce, saffron Israeli couscous & heirloom tomatoes*

### **Bone-In Berkshire Pork Chop, \$29**

*chile rubbed, grilled, chimichurri sauce & Latin fried rice*

*One check will be presented with a 20% gratuity added to any parties of 6 or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*