

Key Beginnings

Burrata & Prosciutto
Vine Ripe Tomatoes, Basil, EVOO, Balsamic Reduction 15.

Fried Mozzarella
Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

Sesame Sweet & Sour Shrimp 🍯
Tempura Shrimp, Snow Peas, Chili Sauce 11.

Crispy Brussels
Crispy Fried Brussels, Feta Cheese, Sea Salt, Lemon, Honey 10.

Cauliflower *Choice of*
-Buffalo: 🍯 Homemade Spicy Sauce, Bleu Cheese Crumbles, Celery 11.

-Sweet & Sour: 🍯 Chili Sauce, Tabasco Peanuts, Cilantro, Scallions 11.

Fried Oysters*
Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 18.

Calamari *Choice of*
-Hot Pepper Rings, Garlic Butter 14.
-Sea Salt, Lemon 14.

Tuna Tartare*
Black Soy, Ginger, Lime Juice, Avocado Créma, Radish, Nori 18.

Soups

Italian Wedding **Soup of the Day**
Household Favorite 7. Chef's Choice Market Price.

Urban Salad Bowls

Green Apple & Pecan (GF)
Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

Caesar Salad (V)
Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Steak & Bleu Salad*
Spring Mix Lettuce, Seared Beef Strip, Bleu Cheese, Crispy Shallots, Cherry Tomato, Avocado, Pickled Red Onion, Buttermilk Ranch Dressing 19.

Farmers Tofu (VE)
Field Greens, Roasted Broccoli-Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

Tuna Niçoise Bowl*
Seared Tuna, Field Greens, Green Beans, Fingerling Potato, Soft Egg, Kalamata Olives, Tomato, Red Onion, Cucumber, Honey-Dijon Vinaigrette 21.

Pear & Quinoa Bowl (V)
Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

Entrées

Teriyaki Salmon* (GF)
Atlantic Caught, Grilled, Quinoa Stir Fry, Teriyaki Glaze, Tuxedo Sesame Seeds 19.

Cajun Swordfish* 🍯
Pan Seared, Couscous, Asparagus, Lemon Butter Sauce 29.

Fish & Chips
Cod, French Fries, Coleslaw, Tartar Sauce 15.

Bourbon Marinated Steak Tips*
Yellow Jasmine Rice, Asparagus 19.

Hand Crafted Pasta

Potato Gnocchi
House Made, Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

Gemelli Alla Matriciana 🍯
Caramelized Shallots, Pancetta, Spinach, Chili Oil 21.

Conchiglie Pasta (Shells)
Sweet Italian Sausage, Cannellini Beans, Broccoli Rabe 22.

Trompette (Trumpets)
Crema Di Bolognese, Shaved Parmigiano 23.

Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots 2., Sweet Potato Fries 3., Caesar Salad 4.)

Bacon, Bourbon & Bleu*
8 oz. CAB Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce, Caramelized Onions, Bleu Cheese, Arugula (Brioche Bun) 17.

French Dip*
Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus (Torpedo Roll) 15.

Tenderloin Filet*
Medallions, Manchego Cheese, Crispy Shallots, Truffle Mushroom Aioli (Country White) 20.

Cubano
Herb Roasted Pork, Cured Ham, Swiss Cheese, Dijonnaise, Dill Pickle (Country White) 16.

Short Rib Grilled Cheese
Braised Short Rib, Portabella Mushroom, Swiss, Amino Sauce, Fontina (Country White) 18.

Pressed Apple Grilled Cheese
Sharp Cheddar, Swiss, Mozzarella, Grilled Apple, Apple Butter (Country White) 14.
Add Bacon 3.

Fried Chicken Sandwich
Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato (Brioche Bun) 16.

Green Goddess Chicken
Herb Grilled Chicken Breast, Avocado, Arugula, Cucumber, Green Goddess Dressing (Country White) 16.

*Key Additions:

Buttermilk Fried Chicken 8. | 6 oz. Grilled Chicken 6. | 🍯 6 oz. Cajun Chicken 7.
6 oz. Steak 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12. 4 oz. | Tuna Steak 8.
Shrimp 4. each | Sea Scallop 6. each

Craft Pizza

Classico (V): House Red Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

Trap A' Roni: House Red Sauce, Dry Aged Pepperoni, Mozzarella Blend, Parmesan 15.

Prosciutto Rosso: House Red Sauce, 18-Month Aged Prosciutto, Mozzarella Blend, Parmesan, Arugula 16.

Honey Hot: Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese, Hot Peppers, Buttermilk Ranch, Jalapeño 16.

Triple B: Bacon, Brussels & Bleu, Thick Cut Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon Honey 15.



🍯 Hot & Spicy GF Gluten Free V Vegetarian VE Vegan