

Key Beginnings

Burrata
Sicilian Green Olive Tapenade, Golden Raisins, Capers, Crostini 15.

Fried Mozzarella
Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

Sesame Sweet & Sour Shrimp 🍯
Tempura Shrimp, Snow Peas, Chili Sauce 14.

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

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

Entrées

Salmon* (GF)
Carrot-Orange Purée, Escarole, Confit Potatoes, Mango Mostarda 25.

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

Fish & Chips
Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 19.

Steak Frites*
6 oz. CAB, Pub Ranch Steak, Truffle Parmesan Fries, Demi Glace Sauce 21.

Hand Crafted Pasta

Bucatini
Cacio e Pepe, Pecorino, Black Pepper 18.

Paccheri
Neapolitan Tubes, Crema di Bolognese, Parmesan, Crispy Sage 24.

Chitarra & Clams
Guitar Strings, 'Nduja, White Wine, Parsley, Pangrattato 25.

Gnocchi
Handmade, Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

Modern Sandwiches

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

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 18.

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.

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

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

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

CULINARY DIRECTOR, **FRANCO CARUBIA**
EXECUTIVE CHEF, **ARIEL MARTINEZ**