

Key Beginnings

Whipped Ricotta (V)

Truffle Honey, Cranberry Orange Preserve, Grilled Focaccia 15.

Polpette

Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.

Arancini

Risotto Balls, Black Truffle Pecorino, Tarragon Aioli 14.

Fried Oysters*

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

Calamari

Hot Pepper Rings, Garlic Butter 14.

Tuna Tartare*

Mango, Wakame Seaweed, Avocado, Sriracha Aioli, Ginger Lime Dressing, Wonton Crisps 18.

Soups

Italian Wedding

Household Favorite 7.

Soup of the Day

Chef's Choice Market Price.

Urban Salad Bowls

Green Apple & Pecan (GF) (V)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

Caesar Salad

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Waldorf Steak Salad*

Steak Tips, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Farmers Tofu (VE)

Field Greens, Roasted Broccoli and Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

Roasted Butternut Squash Salad (V)

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

Pear & Quinoa Bowl (V) (GF)

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

Modern Sandwiches

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

French Dip*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus, Torpedo Roll 18.

Fried Chicken Sandwich

Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

Chicken Panino

Chicken Breast Cutlet, Prosciutto, Stracciatella, Arugula, Roasted Peppers, Cherry Pepper Aioli, Ciabatta 18.

Lobster Burger*

8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Thick Cut Smoked Bacon, Avocado, Lettuce, Tomato, Brioche Bun 24.

Fig & Apple Panino (V)

Grilled Apples, Fig Jam, Smoked Gouda, Stracciatella, Arugula, Ciabatta 16.

Bacon, Bourbon & Bleu*

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

Entrées

Salmon* (GF)

Sweet Potato Purée, Kale, Beluga Lentils, Hazelnut Pesto, Blood Orange Vinaigrette 25.

Cajun Swordfish*

Couscous, Asparagus, Lemon Butter Sauce 29.

Fish & Chips

Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 19.

Steak Tips*

10oz Steak Tips, Jalapeño Cheddar Gratin Potato, Steamed Broccoli 32.

Hand Crafted Pasta

Fresh handcrafted pasta brought to you by our sister location 

Bucatini

Cacio e Pepe, Pecorino, Black Pepper 18.

Trompette

Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.


Frutti de Mare*

Squid Ink Linguine, Swordfish, Littlenecks, Mussels, Calamari, Shrimp, Scallops, Ndjua, Pomodoro 38.

Gnocchi

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

*Key Additions:

Buttermilk Fried Chicken 8. | 6 oz. Grilled Chicken 6. |  6 oz. Cajun Chicken 7.
6 oz. Steak Tips 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12. | 4 oz. Tuna Steak 8.
Shrimp 4. each | Sea Scallop 6. each | 4 oz. Lobster 16.

Craft Pizza *Fresh Grilled Pizza*

Baked Gluten-Free Pizza Available +3

Prosciutto & Arugula

Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion, Goat Cheese, Balsamic Reduction 16.

Hot Honey Four Cheese

Fontina, Mozzarella, Ricotta, Bleu Cheese 14.

Margherita

Marinara, Mozzarella, Basil 13.

Pepperoni

Marinara, Mozzarella, Pepperoni 14.

BBQ Chicken

Chicken Breast, BBQ Sauce, Mozzarella, Cheddar Jack, Caramelized Onion, Scallions 15.

Buffalo Chicken

Housemade Buffalo Sauce, Chicken Breast, Cheddar Jack, Scallions, Side of Bleu Cheese Dressing 15.

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

A 3.5% convenience fee will be applied when using a Credit Card for payments & purchases. The Trap requires a \$20 minimum on all credit card transactions. All major credit cards accepted.