APPETIZERS

Cheeses and Charcuterie – Sage Derby, Aged Manchego, Prosciutto & Soppresatta	15.00
Caprese Skewers- Mozzarella and cherry tomatoes with an aged balsamic drizzle and fresh basil	8.00
Roasted Garlic Hummus -Ground chickpeas with roasted garlic and paprika finished with crumbled feta and olive oil	8.00
House Made Pimento Cheese – Served with balsamic homemade pita chips	8.00
Trio of Beef* Sliders - Topped with presidents brie with a soy mayo and teriyaki glaze served on Hawaiian sweet buns	11.00
Jumbo Lump Crab & Artichoke Dip - <i>Jumbo lump crab in a creamy sauce served</i> with homemade chips	12.00
Prosciutto Wrapped Asparagus – Fresh asparagus wrapped in Italian prosciutto with roasted cherry tomatoes	12.00
Ras El Hanout Maine Scallops*- Pan seared served with carrot puree and mixed greens salad	12.00
Jumbo Lump Crab Cake- White wine citrus beurre blanc and mixed greens salad	12.00
Seared Ahi Tuna* au Poivre- Sashimi grade Ahi tuna pepper crusted and served with wasabi aioli, sweet chili sauce and mixed greens	13.00
New Zealand Lamb* Lollipops -Free range harissa crusted lamb chops served with Tzatziki sauce	15.00

GOURMET FLATBREADS

Margherita – The Traditional - House made tomato marinara with two mozzarellas,	13.00
and fresh basil leaves	
Beef Sliders – Seasoned ground chuck, brie cheese, teriyaki glaze, fresh mozzarella	13.00
Italian - Italian sausage & pepperoni over fresh mozzarella finished with a ricotta	13.00
Crab & Artichoke – Artichoke cream cheese base, lump crab, beurre blanc sauce, arugula	14.00
Prosciutto & Fig - Black fig spread with thinly sliced prosciutto, fresh mozzarella,	14.00
goat cheese topped with baby arugula and truffle oil	

^{*}THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS