



SMALL BITES

Deviled Eggs 6 (gf)
Chipotle, Bacon, and Pickled Jalapenos

Onions Rings 8 (v)

French Fries 8 (v, vg)

**Garlic Confit French Fries
with Parmigiana Reggiano** 10 (v)*

PLATE TO SHARE - CHILLED

Burrata 18 (v, gf)
Heirloom Tomato, Grilled Peaches, Golden Balsamic
Reduction, E.V.O.O, Basil, Candied Walnuts, and
Microgreens

Little Gem Caesar Salad 18
Housemade Caesar Dressing, Focaccia Crostini, Roasted
Red Peppers, and Anchovy
Add Chicken \$7
Add Shrimp \$9

'Jarcuterie' Artisanal Cheeses & Meats 14
Selection of Cheeses, Cured Meats, and Pate de Campagne
with Grissinis in a Mason Jar

Mediterranean Plate 16 (v, vg)
Housemade Roasted Garlic Hummus, Persian Cucumbers,
Snap Peas, Pickled Vegetables, and Warm Pita

PLATE TO SHARE - HOT

Old Bay Popcorn Shrimp 13
Served with Chipotle Aioli

Italian-Style Pork & Beef Meatball 18
Creamy Polenta, Parmigiano Reggiano,
and Marinara Sauce

Hoisin Sesame Pork Ribs 24 (gf)
Served with Asian Slaw

Korean-Style Boneless Fried Chicken 24
Served with Spicy-Sweet Gochujang Sauce

Buttermilk Fried Chicken Sliders 21
Chipotle Aioli, Housemade Pickles, and Lemon Pepper
Sauce

ENCORES

Carrot Cake 12
Molten Lava Chocolate Cake 12
Lemon Poppy Cheesecake 12
Häagen-Dazs Vanilla Ice Cream 6
Gelato 6
Choice of Chocolate or Pistachio

Executive Chef, Ben Krieg

v - vegetarian, vg - vegan, gf - gluten free
*-can be prepared vegan, ask your server

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illnesses"