

STARTERS

CHARCUTERIE BOARD 18/32

Three locally sourced cheeses, Italian meats, fresh grapes, olives, assorted nuts, bread, fresh herbs & local honey.

SOFT PRETZEL BOARD 12

Two soft pretzels topped with sea salt and served with beer cheese and stone ground mustard.

TUNA MEDALLIONS 17

Seared ahi tuna with a drizzle of lemon aioli. Served with a side salad.

SALADS

SEASONAL SALAD 14

Seasonal fruit, pecans, and goat cheese on top of a fresh bed of mixed greens. Served with a side of balsamic vinaigrette.

BURRATA CAPRESE SALAD 16

Fresh tomato, mixed greens, truffle olive oil, balsamic glaze, sea salt, and cracked pepper.

DESSERTS

LAVA CAKE 12

Chocolate cake with a delicious molten chocolate core. Served with vanilla ice cream and a chocolate drizzle.

- *Kitchen closes promptly one hour before closing time.*
- *Gluten free options available upon request.*
- *Ask your server about weekly food specials*

PIZZAS

MARGHERITA 20

Fresh tomatoes, fresh mozzarella and basil on a red sauce base

PEPPERONI 22

Shredded mozzarella cheese and pepperoni on a red sauce base.

RUSTICA 25

Prosciutto, mushrooms, black olives, artichoke hearts, and shredded mozzarella on an olive oil base.

VEGGIE 24

Mushroom, caramelized onion, artichoke, olives, sun-dried tomatoes and garlic on an oil base finished with fresh basil.

PEAR 23

Thinly sliced pears, bacon, caramelized onions, goat, and gorgonzola cheese on an olive oil base.

SUPREME 26

Sausage, pepperoni, mushrooms, onions, and olives on a red sauce base.

HOT RONI 24

Pepperoni and banana peppers on a red sauce base with hot honey.

STEAKHOUSE 25

Oil base with mozzarella cheese caramelized onions, mushrooms, goat cheese, gorgonzola cheese, shaved ribeye steak finished with fresh arugula.

PHILLY CHEESE STEAK 25

Oil base with mozzarella cheese, caramelized onions, sauteed green peppers, mushrooms, and shaved ribeye steak

Additional Toppings:

1

FOOD

