

SMALL BITES

POLENTA CUBES | 11 (V) (NF)
parmesan, tomato basil sauce, mozzarella

ANTIPASTI DI JAMON | 18 (NF)
dry cured iberico ham, iberico chorizo, manchego,
tomato, arugula, ciabatta

SAUSAGE BRUSCHETTA | 14 (NF)
chili marinated cannellini beans, roasted red pepper, basil

CHARRED OCTOPUS | 15 (GF) (NF)
citrus, roasted pepper, arugula, shaved fennel, chive coulis

FLATBREADS

SPINACH RICOTTA | 12 (V) (NF)
caramelized onion, wilted garlic spinach,
blistered tomatoes, chives

LOCAL SAUSAGE & GOAT CHEESE | 14 (NF)
roasted red pepper sauce, banana peppers

CHEF'S SEASONAL | MARKET

HANDHELDS

all handhelds served with parmesan garlic fries

ADEGA BURGER* | 14 (NF)
smoked red onion marmalade, buttermilk-boursin spread,
spring greens, challah bun

TURKEY BURGER | 15 (NF)
caramelized balsamic onions, confit garlic spread,
spring greens, challah bun

LAMB BURGER* | 16 (NF)
garlic-lemon aioli, bacon-date chutney, frisee, challah bun

SALADS

chicken 6 | salmon 8 | shrimp 8

GRAPE PANZANELLA | 11 (V) (NF)
toasted baguette, stilton cream, grape relish,
arugula, honey balsamic

TUSCAN KALE | 11 (V) (GF)
roasted tomato ricotta, strawberries, pine nuts,
artichokes, lemon-lavender vinaigrette

SWEET BASIL | 12 (V) (GF)
arugula, spinach, cucumber, candied walnuts, feta,
avocado, tomato, sweet basil dressing

RED CAESAR | 12 (GF) (NF)
baby red lettuce, pancetta, kumato tomato, parmigiano-
reggiano, truffle crouton, red olive caesar dressing

SOUP

SWEET CORN BISQUE | 8 (GF) (NF)
prosciutto, chili oil

SPECIALTIES

RIGATONI BOLOGNESE | 18 (NF)
italian sausage, tomato, basil, shaved fennel, parmesan

STEAK FRITES* | 26 (GF) (NF)
8oz hanger steak, parmesan garlic frites, malt vinegar aioli

SALMON* | 24 (GF) (NF)
corona bean puree, roasted petite cauliflower, sherry frisee

MUSHROOM RAGOUT | 16 (V) (GF)
wild mushrooms, butternut squash spaghetti,
bordeaux tomatoes, hazelnuts

ROASTED CHICKEN | 18 (GF) (NF)
garlic, fennel, rosemary, smashed potatoes,
spanish green beans