



*Wed- Sat 4:30pm-9pm
Updated on 01/16/2021*

Share Plates

GRILLED OCTOPUS 14

char grilled tender octopus, gochujang aioli, sesame seed, crisp scallions,

ARANCINI 10

crispy panko coated sicilian riceballs, daily preparation

PORK BELLY 10

roasted tender pork belly, our own carolina bbq glaze, brussels sprout slaw

GENERAL TSO CAULIFLOWER 10

tempura battered cauliflower, our own general tso's sauce, sesame seed, scallions

MIXED GREEN SALAD 9

organic mixed lettuce, pickled red onion, manchego cheese, roasted butternut squash, white balsamic vinaigrette

Entrees

PORK CHOP 24

char grilled double cut pork chop, black mission figs, bacon, shallots, brown sugar pan sauce, red bliss potatoes

LAMB CHOPS 26

grilled lamb porterhouse chops, israeli cous cous, grilled asparagus, english peas, mint chimichurri

SAUSAGE RAGU 23

homemade fettuccine, house ground pork, garlic, fennel seeds, carrots, celery, onion, stewed italian tomatoes

GRILLED CHICKEN 22

grilled chicken medallions, garlic, shallots, mushrooms, parmesan cream sauce, homemade fusili pasta

ICELANDIC COD 27

baked filet of cod, lemon, butter, bread crumbs, roasted peppers, onions, calabrian chile vinaigrette, white rice

CHEF'S TASTING!

5 course tasting menu of the chef's discretion, customized to your party. \$45 per person
ENTIRE TABLE MUST PARTICIPATE

WEDNESDAY - COUPLES NIGHT

one complimentary dessert to each couple, dine-in only

THURSDAY - FRIED CHICKEN NIGHT

\$20 - our signature boneless crispy chicken, weekly preparation of side dishes

Desserts

APPLE FRITTERS 8

deep fried apple-ricotta dough, cinnamon sugar dusting

OLIVE OIL CAKE 8

traditional olive oil cake, mixed berry compote, whipped cream

NUTELLA PUDDING 8

homemade nutella pudding, fresh whipped cream, candied peanuts