

Soups

CUP - \$3.75 BOWL - \$4.75

CHICKEN TORTELLINI ♦ VEGETABLE SOUP ♦ SOUP DU JOUR

Appetizers

G - CALAMARI - 11*

PAN FRIED CALAMARI WITH PEPPERONCINI TOSSED IN A GARLIC BUTTER, OVER BABY ARUGULA AND CHERRY TOMATOES AND FINISHED WITH A ROASTED GARLIC AIOLI AND AGED BALSAMIC

BAKED BRIE - 12

PHYLLO WRAPPED BRIE TOPPED WITH CRANBERRY ORANGE CHUTNEY, SERVED WITH TOAST POINTS

G - GORGONZOLA CRUSTED SCALLOPS - 13*

TWO JUMBO U-10 SCALLOPS SERVED OVER SWEET PEA GRITS WITH KENTUCKY HAM AND FINISHED WITH A HICKORY SMOKED BACON REDUCTION

PAN FRIED CRABCAKE - 11*

PAN FRIED CRABCAKE WITH BLACK BEAN PUREE, SWEET CORN TOMATO SALSA, CRISPY TORTILLA STRIPS AND AVOCADO CREAM

MEDITERRANEAN PLATTER - 18

FRESH HUMMUS, TABBOULEH AND BABA GHANOUSH SERVED WITH PITA CHIPS AND MARINATED VEGETABLES & OLIVES



ANTIPASTA PLATTER - 18

CHEF'S SELECTION OF THREE MEATS AND THREE CHEESES WITH ARTICHOKE TOMATO SALAD, OLIVE MEDLEY AND TOAST POINTS

BRUSCHETTA - 11

CHERRY TOMATO, FRESH MOZZARELLA, BASIL; SEARED SKIRT STEAK WITH GORGONZOLA CHEESE, AND CARAMELIZED ONIONS; OLIVE MEDLEY WITH PEPPERS AND FETA CHEESE

SEASAME SEARED AHI TUNA - 13*

THAI PEANUT BROCCOLI SLAW, WASABI CREAM, SRIRACHA, CRISPY RICE NOODLES

BACON WRAPPED SHRIMP - 11

CHEDDAR GRITS, JALAPENO SLAW, DRIZZLED WITH BBQ SAUCE

FRIED MOZZARELLA - 11

SERVED OVER BABY ARUGULA AND PROSCIUTTO, FINISHED WITH A TOMATO BASIL VINAIGRETTE AND AGED BALSAMIC

Pizzas

OUR PIZZA CRUST IS HOMEMADE DAILY

G - MEDITERRANEAN - 12

SPINACH, ROMA TOMATOES, RED ONION, BLACK OLIVES, ROASTED RED PEPPER, FETA CHEESE, AND BABA GHANOUSH FOR DIPPING

GOAT CHEESE PESTO - 12

TOASTED ALMOND PESTO, CHERRY TOMATOES, ARTICHOKE, RED ONION, OLIVE MEDLEY AND GOAT CHEESE.

BBQ CHICKEN - 12

HOMEMADE BBQ SAUCE, MOZZARELLA CHEESE, CHICKEN BREAST AND CRISPY FRIED ONIONS

BUFFALO CHICKEN - 12

CRISPY BUFFALO CHICKEN WITH BLEU CHEESE DRESSING, CELERY, RED ONION AND MOZZARELLA CHEESE

MARGHERITA - 11

FRESH TOMATOES, FRESH MOZZARELLA, BASIL AND ROASTED GARLIC

WILD MUSHROOM - 11

ROASTED AND SAUTEED MUSHROOMS, OLIVE OIL, GARLIC, AND SMOKED GOUDA

CARNE ASADA - 12

BLACKENED STEAK WITH ROASTED RED AND GREEN PEPPERS, PICO DE GALLO, CILANTRO AND RED ONIONS

G - SICILIAN - 12

HOMEMADE ZESTY TOMATO SAUCE, ITALIAN SAUSAGE, PEPPERONI, CAPICOLA, WITH FRESH BASIL AND OREGANO

BUILD YOUR OWN PIZZA - 11

CHOOSE YOUR SAUCE AND UP TO 3 TOPPINGS, TOPPED WITH MOZZARELLA-PROVOLONE CHEESE SAUCE - TOMATO BASIL, ALMOND PESTO, ROASTED GARLIC, HOMEMADE BBQ, CAJUN CREAM, CILANTRO CHIMMICHURRI.

ADDITIONAL TOPPINGS - \$1.00

TOPPINGS - PEPPERONI, ITALIAN SAUSAGE, CAPICOLA, SHRIMP, STEAK, CHICKEN, BACON, ROASTED RED PEPPERS, MUSHROOMS, SPINACH, ONIONS, TOMATOES, ARTICHOKE, OLIVES, PICO DE GALLO, BANANA PEPPERS, JALAPENOS, FETA CHEESE, GOAT CHEESE, CHEDDAR JACK CHEESE

Sandwiches

G - GRILLED ANGUS BURGER - 11*

HALF POUND BLACK ANGUS BURGER WITH LETTUCE, TOMATO, ONION, PICKLE AND YOUR CHOICE OF CHEESE

ADDITIONAL TOPPINGS AVAILABLE \$0.95 EACH

BLACK BEAN BURGER - 10

SERVED WITH PEPPER JACK CHEESE, SHREDDED LETTUCE, PICO DE GALLO, AND SOUR CREAM

G - TAVERN ITALIAN - 11

CAPICOLA, MORTADELLA, PEPPERONI, PROVOLONE, PEPPERONCINI, LETTUCE, TOMATO WITH A RED ONION CAPER AIOLI ON A BAKED BAGUETTE

SANDWICHES SERVED WITH YOUR CHOICE OF HOMEMADE POTATO CHIPS, TAVERN FRIES, SWEET POTATO FRIES, FRESH FRUIT, COLE SLAW

ADD OUR HOUSE SALAD \$3.25 ADD CAESAR SALAD \$3.95 ADD A CUP OF SOUP \$3.00