

SNACKY THINGS

TASTES BETTER IF SHARED

OLIVES

alfonso, picholine, gaeta, red cerignola, arbequina, castelvetrano 180 cal 7.95

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper, romesco 440 cal 13.25

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat cheese, chives 740 cal 15.50

SEASONAL BURRATA

burrata topped with seasonally inspired ingredients. ask us! 590 cal 13

SWEET POTATO WEDGES

calabrian chili tahini, sesame seeds, chive 580 cal 9.95

ROASTED MUSHROOM FONDUE

melted white cheddar, truffle, calabrian chili oil, roasted crimini mushroom, focaccia crostini 480 cal 13.75

OMG GRILLED CHEESE

layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip 1140 cal 15.25

SKEWERS

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil 570 cal 15.50

SHRIMP SCAMPI

butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 390 cal 16.95

BRUSCHETTA

IF YOU KNOW YOU KNOW, AND IF YOU DON'T, GET IT - IT'S WHAT WE'RE KNOWN FOR

CHOOSE 4 TO BUILD YOUR BOARD

170-330 cal 17.50
GLUTEN FREE BREAD +100 cal +2

BRIE, APPLE, FIG SPREAD

PROSCIUTTO, FIG, MASCARPONE

SMOKED SALMON*, PESTO

RICOTTA, DATES, PISTACHIO

SWEET N SPICY PEPPER JAM, GOAT CHEESE

FRESH MOZZARELLA, TOMATO, BASIL

MUSHROOM, MASCARPONE

SALAMI, PESTO

FRENCH ONION

BURRATA, BACON, ARUGULA, TOMATO

WARM ARTICHOKE SPREAD

CHEF'S CHOICE

BOARDS BOARDS BOARDS

TABLE CHEESE

a rotating selection of cheeses with whipped ricotta & calabrian honey, seasonal jam, honey, toasted nuts, and crisp breads 1350 cal 17.95

CHEF'S CHARCUTERIE

curated selection of cured meats and cheeses, whipped feta, charred artichoke, olive, almond hummus, and crisp breads 1380 cal 18.95

NICK'S BOARD

warm soft pretzel, italian sausage, spanish pork links, pimento cheese, spicy corn nuts, sweetie drop peppers, Packo pickles 1410 cal 17.95

SMOKED SALMON*

cold and hot smoked salmon, whipped feta, cucumber, pickled onion, cornichons, crispy capers, baby caesar, crostini 960 cal 17

GREEK HUMMUS BOARD

hummus topped with chopped cucumber, pickled onion, crushed tomato, crumbled feta, fresh herbs, olive oil drizzle served with grilled ciabatta and pita 1360 cal 15

MAKE IT A TRIO: includes sicilian garlic yogurt & whipped feta 980 cal +3

ADD	CHICKEN	STEAK
	202 cal 6	230 cal 8



* ALLERGEN AND NUTRITIONAL INFO 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition info available upon request. These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our gluten free bread is made in a gluten free facility, but our kitchens are not. Please be aware our itmes are made in an environment where gluten, nuts, soy and other allergens are prevalently used, and although we take precautions we cannot guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

PLATES & PANINIS

LEMON BUTTER CHICKEN PLATE

golden pan-seared chicken, toasted almonds, lemon-caper butter sauce, petite salad 1250 cal 17.50

P.R.E.A.M. BOWL

choice of grilled chicken or steak skewers, broccolini, avocado, parmigiano reggiano, warm heritage grains, romesco 770-830 cal 17.50

CAPRESE PANINI

basil pesto, fresh mozzarella, roma tomato, arugula, balsamic, olive oil 960 cal 15.25

CHICKEN & MOZZARELLA PANINI

roasted chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli 810 cal 15.50

WEST COASTER PANINI

smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese 450 cal 15.50

NINE IRON PANINI

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise 550 cal 15.50

ITALIAN BEEF DIP PANINI

roast beef, melted brie, caramelized onions, garlic aioli, au jus 1160 cal 17.50

PROSCIUTTO & BRIE PANINI

prosciutto, brie, fig jam, arugula, balsamic vinegar, olive oil 440 cal 16

TUSCAN TUNA PANINI

albacore tuna, olive oil, balsamic vinegar, white cheddar, pickle, dijonnaise 470 cal 15.75

PANINIS COME WITH

SIDE OF ROMAINE SALAD 180 cal

OR POTATO CHIPS 324 cal

SUB SOUP 45-470 cal +2

GLUTEN FREE BREAD AVAILABLE +2.50

CIABATTA 300 cal FOCACCIA 377 cal

SELECT TWO

AKA THE DREAM COMBO
265-1215 cal 16.50

HALF PANINI

HALF SALAD

SOUP OF
THE MOMENT

SOUP & SALAD

ADD

CHICKEN

202 cal 6

STEAK

230 cal 8

SHRIMP

140 cal 9

SMOKED SALMON*

260 cal 10

SOUP OF THE MOMENT

CUP 45-470 cal 5

BOWL 100-930 cal 8

GREEN GARDEN CHICKEN CHOP

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal 17

RASPBERRY CHICKEN

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 570 cal 15.50

BRUSSELS SPROUT

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal 14.75

MIXED GREENS

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 cal 14

CAESAR*

baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal 14.25

DESSERT

CRUNCHY HAZELNUT BAR

chocolate feuilletine, peanut butter mousse 800 cal 7

HOT DONUT DOTS

housemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces 730 cal 9.50

OLIVE OIL CAKE

house yogurt whip and amarena cherries 830 cal 8

FUDGY BROWNIE

Cartel coffee brownie, cookie butter, vanilla bean ice cream 940 cal 8.50