



LUNCH MENU

Appetizers

Celery Root Soup *

pickled raisins, fresh parsley

Bibb Salad *

*crumbled blue cheese, apples, candied pecans, avocado,
apple cider vinaigrette*

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrées

Rigatoni Amatriciana

crispy guanciale, pecorino romano cheese, fresh basil

Short Rib Panini

sourdough baguette, smoked mozzarella, caramelized onions

Chicken Cutlet Sandwich

*brioche hero, mozzarella cheese, roasted red peppers, arugula,
balsamic vinaigrette*

Desserts

Pumpkin Cheesecake

ginger graham cracker crust, cranberry compote, crème fraîche

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

Items subject to change



DINNER MENU

Appetizer

Celery Root Soup *

pickled raisins, fresh parsley

Mesclun Greens *

shaved parmesan cheese, tomatoes, black truffle vinaigrette

Fried Calamari

cherry pepper aioli, lemon wedge

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrée

Pan Seared Atlantic Salmon *

wild rice, roasted asparagus, cherry tomato white wine sauce, fresh basil

Roasted "Free Bird" Chicken *

*rutabaga puree, roasted sweet potatoes,
roasted chayote, cipollini onions, natural gravy*

NY Strip Loin *

haricot verts, mashed potatoes, bordelaise sauce

Ricotta Gnocchi

mushroom marsala cream sauce, pecorino romano cheese

Dessert

Pumpkin Cheesecake

ginger graham cracker crust, cranberry compote, crème fraîche

Butterscotch Brownie

vanilla ice cream, caramel sauce

Ice Cream & Sorbet *

Dinner \$44.95 Sunday thru Thursday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

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