

Lunch



Shared

- HUMMUS**, Za'atar, Cucumber, Bulgarian Feta, Evo, Flat Bread 12
- BUTTERMILK FRIED CALAMARI**, Sofrito, Sweet Chili Powder 12
- LUMP CRAB DIP** Jumbo Lump Crab, Leeks, Béchamel, Brown Butter Crumbs, Crudités, Toasted Baguette 14
- AVOCADO TOAST**, Griddled Sourdough, Smashed Avocado, Dukkah Spice, Feta Cheese, Radish, Cucumber, Mint 12
- LA FIA CHEESE BOARD**, 4 Artisan Cheeses, Fresh Fruit, Jam, Honey, Spiced Nuts, Baguette 23

La Fia Burger 14

Chester County Grass Fed Angus

Cabot Cheddar, Zesty Mayo, Lettuce, Tomato, Soft Burger Roll, served with Fries or Salad
Additional toppings: bacon, caramelized onion, raw onion, smoky blue cheese, pickles .50cents each

Soup

- Butternut Squash 8**
Apple, Pepita, Pumpkin Seed Oil
- Curried Lentil 8**
Greek Yogurt, Dukkah spice

Salad

- Kale Quinoa Bowl – 14**
Roasted Chickpeas, Feta, Cucumbers, Smashed avocado, Date Preserved Lemon Vinaigrette
Add Chicken 6.00/Hanger Steak 10.00/ Shrimp 6.00/Salmon 6.00
- Blackened Chicken Caesar Salad 14**
Romaine Hearts, Blackened Spiced Grilled Chicken Breast, Creamy Caesar Dressing, Shaved Parmesan, Crouton
Substitute Shrimp \$4 or Hanger Steak \$6, Grilled or Blackened Salmon-\$6
- Spinach Cobb Salad 15**
Baby Spinach, Romaine Hearts, Smokey Bacon, Blue Cheese, Chopped Egg, Avocado, Sourdough Crouton, Red Wine Vinaigrette
Add Chicken 6.00/Hanger Steak 10.00/ Shrimp 6.00/Salmon 6.00
- Pesto Shrimp 16**
Grilled Wild Gulf Shrimp, Fresh Cut Basil Pesto, Fusili Pasta, Baby Arugula, Cherry Tomatoes, Toasted Pine Nuts, Parmesan, Pesto Dressing
- Greek Salad 14**
Romaine, Cucumber, Tomato, Feta Cheese, Olives, Red Wine Vinaigrette (V)
Add Lamb Gyro or Chicken 6.00/ Shrimp 6.00/Fried Eggplant 3.00, /Hanger Steak 10.00
- Buttermilk Fried Chicken Salad 16**
Mixed Greens, Shredded Carrots, Cherry Tomato, Smoky Bacon, Toasted Pecans, Shredded Cheddar Cheese, Black Beans, Honey Mustard Dressing, Tortilla Strips
- Tuna Poke Bowl 18**
Sesame Crusted Ahi Tuna, Green Papaya, Avocado, Soy, Macadamia Nuts, Brown Rice, Sesame Oil, Tortilla Strips, Ginger-Soy Vinaigrette
- Seared Mustard Glazed Salmon 18**
Spinach, Mixed Greens, Wild Rice, Avocado, Toasted Pepita's, Cotija, Cumin-Cilantro Dressing

Sandwiches

served with house cut fries or small salad

- Carrot Shawarma 14 (V)**
Za'atar, Cucumbers, Shawarma Sauce, Shredded Lettuce, Fresh Herbs
- Homemade Chicken Salad 12**
Basil Pesto Mayo, Smoky Bacon, Lettuce, Soft Roll
- Italian "Grinder" 13**
Mortadella, Ham, Salami, Provolone, Shredded Lettuce, Tomato, Zesty Italian Dressing, Oven Toasted Baguette
- House Roasted Beef 14**
Caramelized Onions, Horseradish Sauce, Blue Cheese, Arugula, Toasted Baguette
- Caprese Sandwich 12 (V)**
Fresh Mozzarella, Sliced Tomato, Basil Pesto,
- House Roasted Turkey 12**
Smoked Bacon, Lettuce, Tomato, Garden Herb Mayonnaise on Toasted Multigrain Bread
- Turkey Reuben 12**
Swiss Cheese, Homemade Sauerkraut, Russian Dressing, Toasted Rye Bread
- Grilled Chicken Gyro 14**
Fresh off the Grill Chicken Breast, Lettuce, Tomato, Red Onion, Tzatziki, Feta Cheese, Flatbread
- Lamb Gyro 16**
Mediterranean Spiced Lamb, Lettuce, Tomato, Herbed Tzatziki, Feta Cheese, Flatbread
- Cubano 14**
House Roasted Pork, Country Ham, Salami, Swiss Cheese, Pickles, Yellow Mustard, Toasted Soft Roll
- Fried Eggplant 14 (V)**
Slow Roasted Cherry Tomatoes, Arugula, Saffron Aioli, Parmesan, Toasted Focaccia, Served with Greek Salad
- Open Faced Hot Chicken 16**
Sourdough, House Pickles, Sweet Chili Oil, Pickled Garlic Aioli
- Carnitas Tacos 14**
Avocado Salsa Verde, Diced Onions, Shaved Radish

Chef specials

Creole Spiced Grilled Shrimp and Grits 22
Creamy Grits, Andouille Sausage Gravy, Parmesan

Petit Steak Frites 22
Grilled Hanger Steak, House Fries, Sunny Side Egg, Chimichurri

Rigatoni 20
Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana
***can be made vegetarian~22**

20% Gratuity will be added to parties of 5 or more
PLEASE INFORM US OF ANY FOOD ALLERGIES

Sparkling

La Marca Prosecco, Italy - Hints of Pear, and Apple, Creamy & Melon	12
Lucein Albrecht Cremant d'Alsace, France - Sparkling Rosé of Pinot Noir	15

Rosés

Ferraton Père et Fils Côtes du Rhône, France – Bright and Crisp, notes of Raspberry and Pear	12
Conde Villar Vinho Verde Rosé, Portugal - Mineralic, Fresh Berries, Fizzy Goodness	10
	12

Whites

Lucien Albrecht Gewurztraminer, Germany - Aromas of Honey, Lemon, Tropical Fruit, Spice	15
Costamolino, Vermentino, Italy - Evergreen, Herbs, Pine, and Fruit	11
Way Back, Sauvignon Blanc, California - Crisp and Floral, Currant, Grapes	14
Sea Sun Chardonnay, Napa - Fruit, Oak, and Acidity are in Perfect Balance	15
Weingut Stadt, Gruner Veltliner, Austria - Crisp, Clean Minerality, Peppery Finish	11
Red Tail Ridge Riesling, Finger Lakes - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
Allen Scott Sauvignon Blanc, New Zealand - Pomegranate, Passionfruit, Citrus, Herbacious	12
Elena Walch Pinot Grigio, Alto Adige DOC - Delicious, White Peach, Juicy Pear	16
Camina Verdejo, Spain - Bright, Crisp, Apples, Pears, Evergreen	12
Ethero Rias Baixas Albarino, Spain – Pineapple, Mango	13
Andre Bonhomme Viré-Clessé, Burgundy, France - Quince and Citrus Peel, Tangy Acidity	16

Reds

Jumilla, Spain-100% Garnacha, Black Fruit mixed with Cocoa and Coffee	10
Annabella, Pinot Noir, Russian River - Cherry, Plum, Pepper, Nutmeg, Vanilla	14
La Madrid Malbec, Argentina - Spicy, Aromas of Blackberry, Spice, Lavender	12
Juggernaut, Cabernet Sauv, Hillside Vineyards, CA - Earthy, Dark Fruit, 18 mos in French Oak	17
Domaine Lafage Tessellae Carignan Vieilles Vignes, France - Full-Body, Ripe, Blackberry, Plum	14
Donati, Central Coast, California - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
Carol Shelton Monga Zinfandel, Cucamonga, California - Red Fruit, Vanilla, Caramel, Oak	14
Carino Rosso, Italy - Blend of Cab Sauv, Merlot, Sangiovese and Syrah, Black Cherry and Oak	10

Beers

Miller Lite 4.7%	5
Amstel Light 3.5%	5
Allagash White 5%	7
Sierra Nevada Hazy Little Thing IPA -6.7%	6
Woodchuck Hard Cider - Semi Dry 5%	5
Yuengling Lager 4.4%	5
Stella Artois 5.3%	5
Brooklyn Brown Ale 5.6%	6
Troegs Hop Back Amber Ale 5.6%	6
Big Oyster DANG IPA 6.5%	7
Rodenbach Alexander Sour Red Ale 5.6%	7

Hand Crafted Cocktails

12

Old Fashioned - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
Merchant - Rye, Honey, Amaro Ramazzotti, Walnut Liquor, Angostura Bitters
Market Manhattan - Bourbon, Cherry Walnut Bitters, Amaro Averna
Don't Mess with Suzy - Mezcal, Arbol Chile, Espresso, Campari, Orange Twist
Red Samurai - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
Paper Plane - Bourbon, Aperol, Lemon, Amaro Nonino
Stateside Dirty Martini - Stateside Vodka, Blue Cheese Stuffed Olives, Olive Juice
The Matador - Mahon Gin, Saffron, Lemon, Amontillado Sherry, Charred Rosemary
Perfect Margarita - Reposado Tequila, Cointreau, Lime, Fresh Squeezed
Like Rabbits - Tequila, Mezcal, Ginger, Carrot, Lime, Orange Cordial, Mint, Chile Salt Rim