

Mains

HANDHELDS

Gluten Free Options Available! Served with Chips - Substitute Salad - Garden or Caesar +5 - Goat Cheese or Beet +6 - or Soup +5

PRIME RIB DIP	\$22
Thin sliced prime rib with smoked provolone, horseradish Dijon aioli + au jus. Add grilled onions \$2	
CHIMICHURRI FLANK STEAK PANINI	\$20
Grilled flank steak with chimichuri sauce, caramelized onions and gorgonzola aioli	
CHICKEN PESTO PANINI	\$19
Chicken with pesto aioli, smoked provolone & Mama's Lil Peppers	
CUBANO PANINI	\$18
Cuban pork, Prosciutto with Provolone, pickles, a horseradish Dijon aioli, and a ground mustard	
CAULIFLOWER STEAK SANDWICH	\$18
Cauliflower Steak, Creamy Brie, Mama's Lil Peppers	
CHICKEN CAESAR NAAN FOLD	\$17
All the goodness of a chicken Caesar, wrapped up! Upgrade to Smoked Salmon +5	
GRILLED CHEESE PANINI	\$17
Blend of three cheeses & Mama's Lil Peppers . Add grilled chicken or prosciutto +5 Add steak or salmon +7	

SALADS

Add grilled chicken or prosciutto~ 5 Add steak or salmon~ 7

CHIMICHURRI FLANK STEAK SALAD	\$20
Chimichurri flank steak, mixed Greens, gorgonzola crumbles, onion, cherry tomato, balsamic dressing on side	
GOAT CHEESE & WALNUT SALAD	\$17
Mixed greens, goat cheese, candied walnuts, grilled onions and balsamic dressing on the side	
BEET SALAD	\$17
Roasted Beets, mixed greens, candied walnuts, red onion, gorgonzola and balsamic dressing on side	
CAESAR SALAD	\$14
Romaine, croutons, and parmesan served with house made caesar dressing on the side	
GARDEN SALAD	\$14
Mixed greens, tomatoes, olives, carrots, cucumber, croutons, parmesan. House made ranch or balsamic on the side	
CLASSIC CAPRESE	\$14
Tomato, fresh mozzarella, pesto and balsamic glaze	

SOUP

Available by the cup or bowl.

CHEF SPECIAL SOUP	\$6C / \$12B
TOMATO BISQUE - GF	\$5C / \$10B
tomatoes + basil = Yum	
COMFORTING MUG BEEF BONE BROTH	\$8

PINSA! (ROMAN FOR FLATBREAD)

No need to convert these flat breaders. (gluten friendly, ask for GF option)

THE MARK ANTONY	\$14
Stracciatella (Mr. Dreamy)	
THE MARCUS AURELIUS	\$20
Stracciatella + Italian meats (The loud one)	
THE CLEOPATRA	\$20
Stracciatella, Goat Cheese, Fig Jam, Prosciutto, Grilled Onions & Balsamic Glaze (The bougie one)	
THE MARGARET THERESA	\$18
Stracciatella, Pesto, Mozzarella, Tomato, Basil & Balsamic Glaze (The Colorful One)	
THE ZESTY ZUES	\$18
Stracciatella, Pickles, mama's Lil' Peppers, Pepperoncini (He's Electric, boogie-woogie)	
Add Cubano Pork +3	

DESSERTS

Perfect pairing with a Port Flight!

CHOCOLATE CHIP COOKIE	\$5
~A house baked chocolate chip cookie. Served warm with vanilla ice cream.	
CHEESECAKE MINIS	\$5
~ House Made cheesecake minis. Ask what the current flavor is!	
BDX DESSERT	\$7
Ask your server about this week's specialty dessert!	

All food items are made in a small kitchen and items may come in contact with each other. Please be wary if there are any allergy concerns.