

Mothers Day Weekend Menu

Friday- Sunday



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Drink Menu

Appetizers

Filo Feta \$16

Warm feta in crispy Greek filo dough, tahini sauce, wildflower honey, toasted sesame seeds

Moroccan Shrimp \$18

Fried jumbo shrimp, lemon turmeric cream, Moroccan sweet and spicy sauce

Hummus \$16

Roasted garlic hummus, pickled vegetables, crispy eggplant, cured olives, pita

Calamari Fritti \$16

Lightly floured calamari, red jalapeno peppers, tzatziki cream, chimichurri sauce

Meatballs \$18

French onion Gruyere cheese sauce, king oyster mushroom chips, sourdough toast points

Salads

Caesar \$15

Romaine, Caesar dressing, parmesan cheese, crispy bacon, fried capers, baguette crostin

Arugula Mista \$16

Arugula, orange segments, shaved fennel, red onion, radicchio, shredded Gruyere, mango pineapple dressing, mixed seeds

Beet \$16

Oven roasted beets, goat cheese, red onion, arugula, toasted hazelnuts, sherry vinaigrette, baguette crostini

Entrees

Lamb Shank \$45

Red wine braised lamb shank, rosemary and confit garlic mashed potatoes, asparagus

Lobster Pappardelle \$48

Light and buttery lobster broth, charred corn, asparagus, touch of Calabrian chiles. Parmesan foam and herb dust

Burgundy Beef \$38

Slow braised beef, red wine reduction, parsnip cream, roasted potatoes, beech mushrooms, asparagus

Branzino Al Forno \$40

Mediterranean sea bass, roasted red peppers, capers, cured olives, potatoes, lemon zest, extra virgin olive oil

Chicken kebab \$28

Marinated chicken, potatoes, tzatziki cream, roasted garlic hummus, pita

Rigatoni Fontina \$28

Baked homemade rigatoni, confit garlic cream sauce, baby spinach and roasted artichoke, fontina cheese

Mothers Day Weekend Menu

Lunch

Friday- Saturday 11-3

MEDITERRANEAN SANDWICHES

Served in pita. Choice of mixed greens salad with sherry vinaigrette or cup of soup

Chicken & Vegetables \$16

Grilled chicken, roasted vegetables, Gruyere cheese, chimichurri sauce

Veggie \$14

Whipped feta, crispy eggplant, arugula, roasted vegetables, lemon vinaigrette

BURGERS

8 oz. all beef burgers, cooked medium, served with crispy rosemary potatoes and a side of truffle aioli

Classic Burger \$14

Pickles, lettuce, tomatoes, red onions, white cheddar cheese

THREE COURSE LUNCH

Served with crispy rosemary potatoes. Choice of mixed greens salad with sherry vinaigrette or cup of soup

Salmon Skewer \$16

Marinated salmon, romesco sauce, brussel sprouts, extra virgin olive oil

Chicken Gyro \$15

Tender slices of marinated chicken, pita bread, tzatziki cream, cucumber, red onion, tomato

Chicken Souvlaki \$16

Marinated chicken skewer, pita bread, romesco sauce, cucumber, red onion, tomato, sumac

Brunch

Sunday 10-3

French Toast \$16

Thick-cut brioche, fresh blueberry compote, drizzled with vanilla icing, side of maple syrup

Bennys \$18

Two poached eggs, toasted English muffins, smoked ham, homemade hollandaise sauce
Served with mixed greens with berries and sherry vinaigrette.

Fried Chicken & Waffle \$18

Chicken tenderloin, freshly baked waffle, chipotle maple syrup, whipped cream cheese

Beignets \$12

French donuts with sweet and boozy salted caramel sauce

New Pancakes \$14

Sweet cream buttermilk pancakes, whipped maple butter, maple butter syrup, fresh berries

Avocado & Burrata Tartine \$18

Open face, mashed avocado, agave roasted tomatoes, burrata, prosciutto.
Served with mixed greens salad with berries and sherry vinaigrette.



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