

Starters

Charcuterie Board

chef's select dried meats & cheeses,
seasonal accompaniments 28

Oysters on the Half Shell

sriracha granita 19

Grilled Squid and Baby Octopus

chickpeas, tomatoes, acg, hummus, parsley 16

🍷 Tuna Carpaccio*

olive oil mashed potatoes, crisp pasta cracker, lemon aioli, capers, parsley 18

Beef Carpaccio*

gorgonzola polenta, parmesan, cipollini onions, balsamic reduction, scallion cream, garlic aioli 18

"Greek" Style Baby Romaine

tomato, cucumber, cracked olives, red onion, feta phyllo triangle, oregano vinaigrette 16

Untraditional Caesar Salad

eggless caesar dressing, olive oil brioche croutons, tomatoes, shaved parmesan 15
with anchovy fillets 17

Boston Bibb Salad

white onions, toasted walnut dressing, maytag blue cheese "shower" 14

Watermelon Salad

heirloom tomatoes, arugula, feta cheese, citrus vinaigrette 16

Flatbreads

Tuscan Farmhouse

shaved smithfield ham, provolone cheese, asparagus, caramelized onions 18

Bianco

burrata & mozzarella cheese, heirloom cherry tomatoes, balsamic drizzle, micro basil 17

Portobello

wild mushroom purée, roasted portobello, red onions, fontina cheese, white truffle oil 17

🍷 Fig & Prosciutto

rosemary crust, sweet & sour fig jam, gorgonzola, prosciutto di parma 18

Fiery Chicken Sausage

herbed ricotta cheese, balsamic onions, roasted tomato sauce 18

Extras 9

Truffle Fries

Hummus

🍷 Zucchini Chips

Sautéed Asparagus