



DINNER \$44.95

APPETIZERS

Eggplant Meatballs (VG)
Eggplant + fresh ricotta +
homemade marinara

Caprese Platter (VG)
Fresh mozzarella + heirloom tomatoes
+ balsamic glaze

Caesar Salad (V)
Romaine + fresh parmigiano +
croutons + homemade dressing

DESSERT

Chocolate Chip Cookie Skillet

Banana Pudding

Brownie Heath Chip Trifle

ENTREES

Shrimp-n-Grits
Gorgonzola grits + lightly fried shrimp +
touch of heat

The Cuban
Slow cooked braised pork + ham + pickle +
swiss + mustard aioli + artisan ciabatta + fries

Tasty Bowl (VG)
Coconut rice + avocado + edamame +
cucumber + pickled onion + radish +
mango + soy sesame vinaigrette

(GF) Gluten Free • (VG) Vegetarian • (V) Vegan

- We kindly decline custom food orders not on our menu.
- If you have allergies please inform your server.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- A 3% processing fee will be added to all credit card transactions.
- Mandatory gratuity will be added to parties of 5 or more.

ask about our catering options