

WEEKLY SPECIALS

6.10 - 6.14

APPETIZERS

MOZZARELLA FRITTI \$14

Crispy fried mozzarella with marinara, balsamic reduction, and extra virgin olive oil.

POO-YIE DIRTY FRIES \$14

Waffle fries with andouille sausage gravy and fried pork belly, with herbs, Parmesan, cheese curds, and pickled peppers.

DESSERTS

ESPRESSO CRÈME BRÛLÉE \$9

Espresso-infused custard with a crisp caramelized sugar crust.

STRAWBERRY SHORTCAKE \$9

House-made biscuit with macerated strawberries, vanilla ice cream, whipped cream, and powdered sugar.

COCONUT RICE PUDDING \$9

Arborio rice pudding with peaches and coconut, with a touch of hot honey.

KEY LIME MASON JAR \$9

Key lime custard topped with whipped cream and a sprinkle of graham cracker crusting.

MAIN DISHES

BLACKENED CHICKEN \$27

BURRATA PASTA

Blackened chicken and burrata with rigatoni, spinach, and vinegar peppers, in a spicy pink marinara with burrata and crispy bacon.

SURF & TURF \$38

RISOTTO

Blackened shrimp and shaved ribeye with spinach and mushrooms, in a Barolo cream and truffle oil.

SPANISH BURGER \$18

(2) 4oz beef patties with Basque cheese, romesco (contains nuts), and local bacon, with patatas bravas home fries and fry sauce.

SUMMER VEGETABLE \$29

FARRO

Toasted farro with carrots, asparagus, mushrooms, and butternut squash, with braised collards and sweet potato purée.

ADD PROTEIN TO ANY DISH

Grilled or Blackened

Chicken +\$6 | Shrimp +\$10 | Salmon +\$13

Bacon +\$2.50 | Lobster +\$MKT

GF Pasta +\$2

SCHEDULE

HAPPY HOUR:

WEEKDAYS 4 - 6

WEEKENDS 2 - 4

FAMILY NIGHT MONDAY

TACO TUESDAY

LIVE MUSIC THURSDAY 5 - 8

BRUNCH 11 - 4

& BUCK-A-SHUCK SUNDAYS

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

DF DAIRY FREE

ADF AVAILABLE DAIRY FREE

V VEGATARIAN