

# Late Lunch

## share

Marinated Olives*	8
Grilled Flatbread - tapenade, muffaletta, and hummus	10
Roasted Local Vegetables - roasted garlic, smoked mozzarella, tapenade	12
Baked Brie - hazelnuts, cinnamon puff pastry, arugula, port syrup	15
Artisan Cheese Plate - cheeses, fruits, nuts	16
Beets & Burrata - roasted hazelnuts, fresh horseradish, spinach, mustard vinaigrette	12
Butternut "Caprese" - warm-roasted butternut squash, fresh mozzarella, frisee, radicchio, port syrup	14

## salad & pizza

Hearts of Romaine "Caesar" - parmesan, warm garlic croutons	12
Greek Salad - tomato, red onion, feta, olives*, cucumbers, red wine vinaigrette	12
Arugula & Fennel Salad - mandarin oranges, pickled red onion, pecorino romano, citrus vinaigrette	13
Spinach Salad - sliced pears, red onion, radicchio, blue cheese vinaigrette, pecans	14
Steak Cobb "chop" - local greens, tomato, avocado, maple bacon, bleu cheese, egg, ranch dressing	19
Curried Chicken - green apple, cranberries, celery, red onion, almonds, curry dressing, mixed greens	14
Napoli Pizza - tomato sauce, four cheese	12
Sopressata Pizza - tomato sauce, sopressata salami, olives, parmesan, garlic	14
Pepperoni Pizza - tomato sauce, four cheese, pepperoni	13
Mykonos Pizza - oven dried tomato, basil, tapenade, feta, cucumber, four cheese	14
Alba Pizza - mushroom trio, ricotta, arugula, parmesan	14

\*Some dishes may contain tree nuts & whole olives contain pits

4- split plate charge, 20- corkage fee, 18% gratuity added to parties of 6 or more

Special Requests Honored if possible

House-Made with pride: Pastas, Pizzas, Breads, Sauces, Desserts & just about everything else.

Chef Chris Joslyn    Sous Chef Todd Patterson

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