

Dim Sum, Tapas & Small Plates

Grilled Filet Mignon* / truffled “tater tots”, frisee
Stilton blue cheese fondue 13.95

Mexican Queso Fundito / Warm tortilla chips, house-made chorizo 11.95

Rock Shrimp and Sweet Potato Fritters / nuoc cham 10.95

Chang Mai Curried Noodles* / seared tenderloin, coconut milk 9.95

Tennessee “Prosciutto” / Strawberries, pickled brussels, popped sorghum 15.95

Salads

Traditional Caesar / Romaine hearts, white anchovies, focaccia croutons 9.95

Grilled Shrimp and Avocado Salad / Mixed greens, citrus vinaigrette
toasted almonds, cherry tomatoes 17.95

The “Greek” Chicken Paillard / Pepperoncini, feta cheese
olives, lemon oregano dressing, warm naan bread 16.95

Main Plates

Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 15.95

Margherita Stone Pie / Liuzzi mozzarella, fresh tomatoes, basil leaf 14.95

Grilled Angus Cheese Burger* / one all beef patty, special sauce
sesame seed bun, French fries 16.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado
brioche bun, French fries 14.95

Buffalo Chicken Wrap / Crispy Chicken, cheddar, bacon, iceberg, blue cheese dress-
ing, kettle chips 13.95

BBQ Pulled Pork Sandwich / Hickory-smoked shoulder, sweet potato fries
coleslaw, shaved red onion, bread and butter pickles 15.95

Seared Salmon ala Veracruzana / Roma tomatoes, steamed rice
capers, avocado 17.95

Grilled Marinated Hanger Steak / Shiitake mushrooms
soy caramel, broccolini, French fries 16.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”