

Soups

Roasted tomato and mushroom with a garnish of parmesan cheese	5.
Cold cucumber and yogurt with fresh dill	5.

Appetizers

Baked artichoke torta garnished with parmesan cheese and salsa cruda	9.5
Sautéed calamari tossed with capers, orange zest, tomato, basil pesto, and shaved fennel served over wilted spinach and salsa cruda	10.
Prince Edward Island mussels sautéed with roasted garlic and ginger in a curry lemon cream sauce	10.
Shrimp sautéed with apple smoked bacon in a marsala truffle sauce served with a grilled polenta cake and crumbled ricotta salata.....	10.
Grilled chicken, mushrooms, and Monterey jack cheese quesadilla served with a grilled polenta cake and crumbled ricotta salata	10.
Sweet potato fries garnished with parmesan cheese	5.

Salads

Grilled salmon filet and poached pears over mixed baby greens and gorgonzola with a mango-green apple vinaigrette.....	12.5
House made crab cake over mixed baby greens served with a side of Low Country Romoulade.....	10.
Fresh mozzarella and vine ripe tomatoes with basil oil over house greens	10.
Grilled chicken breast over mixed baby greens, tomatoes, cucumber, Kalamata olives, and feta cheese served with the house vinaigrette	12.5

Paninis and Burgers

Smoked sliced turkey breast with green apple and Monterey Jack cheese on Italian country bread with a mixed green salad	9.75
Fresh Mozzarella, sundried tomato-basil pesto and spinach served on Italian country bread with a mixed green salad	9.75
Hamburger topped with mushroom pesto and provolone cheese served with sweet potato fries.....	9.5

Paninis and Burgers Cont.

Basil marinated grilled chicken breast sandwich with sage mayonnaise with sweet potato fries	9.75
Turkey Burger topped with caramelized onion and sage mayonnaise and sweet potato fries	9.5
House made crab cake topped with Low Country remoulade with sweet potato fries.....	9.5

Plates

Lavender, honey and black pepper marinated pork tenderloin served with creamy polenta and sautéed vegetables.....	16.
	small 13.
Parmesan basil encrusted salmon filet with house mashed potatoes and sautéed vegetables.....	15.
	small 12.
Chicken sautéed with smoked bacon, mushrooms, granny smith apples in marsala parmesan sauce over butternut squash Agnolotti.....	14.5
	small 12.5
Grilled eggplant roulade over four cheese ravioli topped with roasted tomato sauce.....	13.5
Rosemary and garlic grilled lamb t-bones with house mashed potatoes and sautéed vegetables.....	19.
Grilled sea cakes served with crab avocado ravioli and mustard apricot ginger cream sauce served with sautéed vegetables.....	14.5
	small 12.5
Shrimp sautéed with kalamata olives, feta cheese, basil and tomatoes over penne pasta.....	14.
	small 12.
Basil marinated chicken breast served with pesto vermicelli and sautéed vegetables	14.
	small 12.
Shrimp, prosciutto, and sun-dried tomatoes sautéed in a white wine tarragon cream sauce tossed in pearl cous cous topped with gorgonzola cheese.....	14.
	small 12.
Chicken sautéed with chorizo sausage, roasted red peppers, and sweet peas in a red wine, thyme gorgonzola reduction over penne pasta.....	14.5
	small 12.5
House made meatballs in a roasted tomato basil sauté served over four cheese ravioli	14.