

COLD

Caprese 8

Heirloom tomatoes and fresh mozzarella cheese with a balsamic gastrique and fresh basil

Cranberry Gorgonzola 7

Mixed baby greens tossed with our maple cider vinaigrette, toasted pepitas and sun dried cranberries

Mediterranean Fig Salad 8

Sliced dried figs, crispy prosciutto & local goat cheese tossed with field greens and our blood orange vinaigrette
(Casal Garcia Vinho Verde, Portugal)

Café Pâté 8

Classic house pâté plate with crostini.
(Damilano Lecinquevigne Barolo, Italy)

Antipasto 8

Herb and citrus marinated olives, artichokes, and cheese stuffed peppers.
(Verdicchio De Matelica Chablis-Chardonnay, Italy)

Smoked Salmon 11

Homemade and served with capers, dill cream cheese, hardboiled egg and toast points.

Marinated Roots 6

Golden beets, rainbow carrots, and parsnips.

Lemon Couscous Salad 7

A traditional Mediterranean couscous made with fresh lemon and herbs.

HOT

Stuffed Dates 9

Chorizo and mascarpone stuffed OR bleu cheese and walnut stuffed, both wrapped in prosciutto with spicy tomato jam.
(Emilio Lustau Fino Sherry, Spain)

Edamame 6

Steamed in shell and tossed with butter, salt and pepper.

Potstickers 8

Vegetable with citrus ponzu and peanut sauce OR pork with ginger soy reduction.

Roasted Garlic Plate 9

With goat cheese, tapenade, marinated roasted red peppers.
(Sterling Chardonnay, Napa Valley CA)

Aligot 10

Classic French potato and cheese dip, with andouille bites and toasted bread for dipping.

Stuffed Mushrooms 11

Ritz cracker, shrimp, and scallop stuffing with fresh hollandaise and smoked pepper aioli.
(Venta Mazaron Tempranillo, Spain)

Wilted Spinach 7

Sautéed with butter, olive oil, lemon, and fresh cracked pepper.

Bacon Brussel Hash 8

Fresh baby brussels sautéed with applewood bacon.

Scallion Potato Pancakes 8

Yukon gold cakes, sautéed and accompanied with scallions and aioli.

Sautéed Gnocchi 8

With roasted red pepper olive oil.

Beer Battered Pub Fries 7

Baked, served with garlic aioli. *malt vinegar available on request.

Guinness Braised Beef 12

Short rib style with caramelized onion jam and chive crème fraîche.
(The Scrapper Cabernet Franc, El Dorado CA)

Casino Style Scallops 14

U10 sea scallops seared and finished in the oven with casino butter and lemon.
(Aizpurua B Txakolina, Spain)

Shaved Lamb and Sauce Blanche 10

Slow roasted, shaved & served open faced.
(Akraton Pinot Noir, Italy)

House Smoked Pulled Pork 10

Homemade coleslaw and house BBQ on a folded roll.
(Primitivo Quota 31 Zinfandel, Italy)

Souvlaki Chicken 9

Citrus marinated, grilled, and served in a folded roll.

Croque Monsieur 9

Locally smoked ham and manchego cheese. Served open-faced on buttered crostini with smoked pimento aioli.

Grilled Shrimp Skewer 11

Four jumbo shrimp, grilled with house bbq OR authentic Kingston recipe Jamaican Jerk.
(Martín Códax Albariño, Spain)

FLATBREADS

Pear and gorgonzola flatbread with balsamic gastrique 7

Basil margherita flatbread 7

Roasted garlic, caramelized onion, and bacon flatbread 7