

to start

Heirloom Tomato Salad

heirlooms, marinated Beecher's cheese curds, basil,
balsamic reduction, extra virgin olive oil 12

Wedge Salad with Aged Gorgonzola

bibb lettuce, cherry tomato, cucumber, red onion,
crisp apple wood smoked bacon, aged gorgonzola dressing 11

Romaine with Crispy Prosciutto

Grana Padano, oven fired prosciutto,
caramelized shallot Caesar dressing 8
add grilled chicken 4

Prawn Salad

sautéed prawns, green, citrus, avocado, chive vinaigrette 13

Tuscan White Bean Soup

cannellini beans, vegetables & aromatics, prosciutto, brodo 4/6

plates

Fried Calamari & Rock Shrimp

Calabrian chili aioli, mint & cucumber yogurt 13

Antipasti Plate

Big Boy Blue, Beechers Flagship, fig compote, salami,
prosciutto di Parma, marinated grilled vegetables, olives 14

Clams & Chorizo

manila clams, ground chorizo, white wine, garlic, scallions 13

Cappellini Pomodoro

angel hair like pasta, premium tomato sauce, garlic, basil,
extra virgin olive oil 13

Rigatoni Fromaggio

gruyere, Grana Padano, truffle oil, pancetta,
crispy bread crumbs 13
add chicken or mushrooms 4

your favorites

Combination

create your own lunch by selecting two items from the soup,
salad & sandwich categories (add \$5 for prawn salad) 11

Executive Chef R. Shubert Ho

sandwiches

Lettuce Wraps

house smoked shredded chicken salad
wrapped in bib lettuce 8

Cured Meat

French bread, prosciutto di Parma, salami, tomato,
mozzarella, lettuce, balsamic vinaigrette 9

Caprese

ciabatta, tomato, mozzarella, basil, pesto,
balsamic vinaigrette 9
add grilled chicken or prosciutto 4

Short Rib

ciabatta, local all natural braised beef, caramelized onion,
fresh mozzarella, au jus 9

Reuben

corned beef, marbled rye, Swiss cheese, sauerkraut,
thousand island, whole grain mustard 9

Hummus

house made three pepper hummus, toasted sour dough,
sliced cucumber, tomatoes, herbed vinaigrette, greens 7

Sliders

duck confit, fontina, arugula, polenta fries,
tomato basil aioli, citrus pomegranate dipping sauce 12

wood fired pizza

Wild Mushroom Rosemary

fontina, roasted garlic, extra virgin olive oil 11

Salami Artichoke

fontina, marinara, Grana Padano, green onions 12

Fig & Blue

caramelized onion, fontina, fresh thyme 12

Prosciutto

shaved Grana Padano, garlic, truffle oil, arugula 12

Grilled Vegetable

choice of pesto or tomato sauce, fontina, chevre,
grilled zucchini, bell peppers, onions & garlic 11