

Appetizers

**Fried Calamari 23**  
Crispy Calamari Served with a Tomato-Aleppo Pepper Sugo and Toasted Sumac Crema

**Lamb Kofta 24**  
Seasoned Ground Lamb Sausage, Tzatziki, Fennel & Apple Salad, Red Shoug

**Falafel 19**  
Confit Garlic Labneh, Pickled Seasonal Vegetables, Pomegranate, Calabrian Chili, Pea Tendrils

**Chickpea Socca 23**  
Roasted Red & Yellow Beets, Whipped Feta, Pistachio, Charred Orange, Calabrian Chili, Roasted Shallot Vinaigrette

Salads

**Asparagus Salad 19**  
Variations of Asparagus, Radicchio, Red Onion, Toasted Almonds, Pan Seared Feta Cheese, Meyer Lemon Vinaigrette

**Israeli Salad 17**  
Hot House Heirloom Tomatoes, Cucumber, Shallot, Sweet Peppers, Sumac, Ricotta, Red Wine Oregano Dressing

**Fattoush Salad 18**  
Heirloom Tomato, Fresh Picked Herbs, Toasted Sesame Seeds, Baby Turnip, Radish, Sumac Pita Chips on a bed of Romaine Lettuce dressed with Pomegranate Vinaigrette

Add Grilled Chicken \$12 or Add Grilled Mahi Mahi \$14

Entrees

**Grilled Angus Burger\* 20**  
Chargrilled Angus Beef Burger, Tomato Jam, Marinated Feta Cheese, Lettuce, Tomato, Onion, Toasted Brioche Bun

**Turkey Club 19**  
House Brined and Herb Roasted Sliced Whole Turkey Breast, Crispy Bacon, Leaf Lettuce, Tomato, Onion, Mayonnaise

**Mahi Mahi Sandwich 21**  
Grilled Mahi Mahi Fillet, Ciabatta Bun, Tomato, Onion, Arugula, Spanish Caper Emulsion

**Grilled Souvlaki 24**  
Your Choice of Tender Grilled Chicken Thigh or Angus Beef Skewer, Crispy Potato Shards, Tabbouleh, Pesto, Harissa Spiced Hummus, Warm Pita Bread

**Braised Lamb Cappelletti 28**  
House-Made Cappelletti Pasta, Ricotta, Kachumbari Tomatoes, Garlic-Rye Bread Crumbs, Fennel, Red Onion

**Bistecca 33**  
A Cast Iron Seared Skirt Steak Served Alongside Onions and Rosemary Potatoes and Finished with a Horseradish Crema

Flatbreads

The Amare	Leek, Potato, Lardon, Roasted Black Pepper, Gruyere	20
La Margherita	Tomato Basil, Tuscan Olive Oil, Ricotta and Provolone Cheeses	18
La Soppressata	Soppressata, Red Onion, Torn Mozzarella Cheese, San Marzano Tomato	19

Specialty Cocktails

<b>Tangerine Whip 16</b> Tangerine, Oat Milk, Don Q Cristal Rum Blended & Frozen Granished with an Orange Slice	<b>Appleton Mai Tai 16</b> Appleton Estate Signature Blend Jamaican Rum, Fresh Lime, Orgeat Syrup, Orange Curaçao Garnished with a Lime & Mint	<b>Siren’s Scales 16</b> Flor de Caña 4 Year Rum, Fresh Lime, Mint, Dragonfruit, Mionetto Prosecco Garnished with a 'Disco' Lime	<b>Orange Crush 17</b> Absolut Mandrin Vodka, Grand Marnier, Orange Juice, Fresh Sour Served over Shaved Ice Garnished with an Orange Slice & Mint
<b>Oaxacan Waves 17</b> Codigo Blanco Tequila, Fresh Lime, Blitzed Blueberry Agave, Lavender Bitters Garnished with a Blueberry and Lime Flag &Tajín Rim	<b>Where’s the Helicopter Pad? 19</b> Woodford Reserve Bourbon Whiskey, Fresh Lemon, Cherry Syrup, Fee Brothers Whiskey Barrel-Aged Bitters Garnished with a Lemon Wheel & Gold Flake	<b>Amalfi Pollinator 16</b> Malfy con Limone Gin, Fresh Lemon, Honey, Lavender Bitters, Soda Garnished with a Dehydrated Lemon	

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. We are happy to discuss with you and attempt to accommodate any dietary needs or specialized diets. Prices exclusive of tax and gratuity. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.