



### ARTISANAL CHEESE BOARD

*Chef's Selection of Murray's Cheese accompanied by Fig Spread, Marinated Olives, Honey, Nuts, Dried Fruits, and assorted crackers*  
**\$23**

### CHARCUTERIE BOARD

*Chef's Selection of Meats accompanied by Fig Spread, Marinated Olives, Honey, Nuts, Dried Fruits, and assorted crackers*  
**\$27**

### Starters

#### TUNA TARTARE

*Avocado, Sesame, Cucumber, topped with Citrus Glaze & served with toasted Garlic Bread*  
**\$18**

#### LENTIL SOUP

*Warm vegetables & Lentils served with toasted Garlic Bread*  
**\$14**

#### TOMATO SOUP

*Served with toasted Garlic Bread*  
**\$14**

#### ARTISANAL PIZZA

*Warm Artisanal Pizza served with specialty toppings*

*Mushroom, Bell Peppers, Onions*  
**\$21**

~OR~

*Salami, Prosciutto*  
**\$23**

### Salads

#### BEET & GOAT CHEESE

*Beets, Goat Cheese and Candied Walnuts over a bed of Seasonal Greens and topped with Raspberry Vinaigrette*  
**\$21**

#### OCTOPUS

*Avocado, Mango, Tomato and Cucumber Served over a bed of Arugula Salad and topped with Lemon Garlic Balsamic Vinaigrette*  
**\$25**

#### SALMON & KALE

*Smoked Salmon, Avocado, Capers, Manchego cheese, Walnuts, Pickled Onions drizzled with Green Goddess Dressing*  
**\$27**



### Entrees

#### HANGER STEAK

*Cooked to taste and served with a side of mashed potatoes and seasonal greens, Mustard Vinaigrette and topped with homemade Chimichurri Sauce*  
**\$36**

#### HERB BAKED CHICKEN

*Served over creamy mashed potatoes, seasonal vegetables with a drizzle of Citrus Glaze*  
**\$29**

#### PAN SEARED ATLANTIC SALMON

*Served with a side of grilled asparagus over a Parsnip Puree and topped with a beurre blanc Sauce*  
**\$33**

#### WARM ROAST BEEF SANDWICH

*With melted Provolone Cheese and Caramelized Onions, topped with homemade Pesto Sauce. On Brioche Bread*  
*Served with a side of Chips and Seasonal Greens*  
**\$25**

#### BEEF SLIDERS

*Manchego and pickled red onions Served with a side of Chips and Pickles*  
**\$25**

### Pasta

#### CREAMY PESTO PENNE

*Penne Pasta mixed with fresh herbs & tomatoes. Topped with shaved Manchego Cheese*  
**\$21**

#### LINGUINE

*Seasonal Vegetables mixed in a light mushroom cream sauce*  
**\$21**

### **SEASONAL SPRING MENU**

*Mixed Marinated Olives*  
**\$7**

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*Homemade Hummus*  
**\$15**

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*Quinoa Tabbouleh*  
*Mint, Cucumbers, Parsley, Lemon and Olive oil*  
**\$19**

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*Avocado Toast*  
*Topped with poached egg*  
**\$19**

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*Greek Yogurt*  
*Topped with Honey and Berries*  
**\$13**