

LUNCH MENU

— SOUP —
CHEF PREPARED SOUPS
7 Tapa Size 11 Bowl

— SALAD —
WINTER SALAD 16
Mixed Greens, Thinly Sliced Red Onions, Pecans, Dried Cherries, Apple Slices, with Our Maple Yogurt Dressing. Featuring Blood Orange EVOO and Black Currant Balsamic. 🌱 🌿 🥜

BEEF AND ARUGULA SALAD 16
Arugula, Cranberries, Feta, Walnuts, Beets, Dijon and Lemon EVOO. Featuring Cask 18 Balsamic. 🌱 🌿 🥜

CARIBBEAN SALAD WITH JERK CHICKEN 23
Boston and Romaine Lettuce, Mango, Pineapple, Mandarin Segments, Red Pepper, Green Onion, Cilantro, with Our Sante Fe Dressing. Featuring Lemon EVOO and White Balsamic. 🌱 🌿

— SHARE PLATES —

FORMAGGIO 18
Our House Made Pizza Dough Cut Into 12 Slices, with Mozzarella, Cheddar, Asiago, Goat Cheese and Roasted Garlic. Featuring Garlic EVOO. 🌿

OLIV PLATE 15
Lemon EVOO and Thyme Marinated Olives, Paprika Roasted Almonds, and Cubed Feta Cheese Tossed in Our Greek EVOO Sauce. 🌿 🥜

MUSSELS IN A SWEET POTATO RED CURRY COCONUT SAUCE 22
PEI Mussels Tossed in Our Thai Inspired Curry Sauce. Served with Limes and Featuring Our Garlic Cilantro Balsamic and Curry EVOO. 🌱 🌿

THE WINTER BOARD 49
This Charcuterie Board is Filled with Assorted Meats, Cheeses and Preserves to Tantalize the Eyes and Palate. Cured and Smoked Meats, a Variety of Cheeses, Chicken Liver Pate, House Made Fruit Chutney, Dijon, Smoked Fish, Olives, Assorted Bread and Crostini.

— TAPAS —

COCONUT GINGER CRAB CAKES 18
Served with Our Santa Fe Aioli. Featuring Spicy Mango Balsamic and Hot Pepper EVOO. 🌱 🌿

GREEK LAMB POPS 23
Two French Boned Lamb Chops, Grilled and Marinated in Our Special Greek Sauce. Served with Yukon Gold Roasted Slices of Potato and Tzatziki. Featuring Oregano EVOO and Smoked Balsamic. 🌱 🌿

ITALIAN MEATBALL ON ALFREDO PASTA 16
Chef Alex's Award Winning Meatball Recipe Simmered in Marinara Sauce and Served on a Bed of Alfredo Spaghetti. Featuring Basil EVOO and Cask 18 Balsamic.

GRILLED FILET MIGNON WITH TRUFFLE BUTTER AND DANISH BLUE CHEESE 16
3 oz Filet Mignon Served on Arugula, Topped with Truffle Butter and Danish Blue Cheese That Melts on Contact and Then Melts in Your Mouth with Every Bite. Featuring Smoked Balsamic and Chipotle EVOO.

TEMPURA VEGETABLES WITH SHISO LEAF 14
Asparagus, Assorted Mushrooms, and Shiso Leaves, Tempura Battered and Fried Golden, Served with Honey Ginger Mirin Sauce. Featuring Honey Ginger White Balsamic and Hot Pepper EVOO. 🌱 🌿

MEDITERRANEAN GOAT CHEESE FILO PARCELS 15
Goat Cheese and Rapini, Baked Inside Filo Pastry, Served on a Bed of Arugula, Caramelized Leeks and Onions with Sundried Tomatoes, Roasted Garlic, and Crispy Fried Capers. Featuring Blood Orange EVOO and White Balsamic. 🌱 🌿

KROKETTEN 16
A Dutch Treat; Two Golden Fried Meat Morsels, Breaded and Served with Dijon and Rye Bread. Featuring Shallot EVOO and Lemon White Balsamic.

— ENTREES —

ARTISAN PIZZAS 21
SPINACH AND CHICKEN ALFREDO PIZZA WITH GRAPES
Roast Chicken, Spinach, Thinly Sliced Red Onion, Grape Slices, Mozzarella, Asiago Cheese, Alfredo Sauce. Featuring Italian Herb EVOO.

ITALIAN MEATBALL PIZZA
Sliced Italian Meatballs, Marinara Sauce, Mozzarella, Basil. Featuring Cask 18 Balsamic.

MEDITERRANEAN VEGGIE PIZZA
Greek Sauce, Sun Dried Tomatoes, Red Onion, Kalamata Olives, Artichoke Hearts, Spinach, Feta, Mozzarella. Featuring Lemon EVOO and White Balsamic. 🌱 🌿

GLUTEN FREE CRUST 3

KIDS CHEESE PIZZA 12

KFC (KOREAN FRIED CHICKEN) SANDWICH 23
Chicken Tossed in Our Secret Spice and Flour Recipe and Fried Golden. Gochujang Korean Sauce, Zesty Cabbage with Pickled Carrots and Our Santa Fe Dressing. Topped with Cilantro and Sweet Chili Sauce. Featuring Honey Ginger White Balsamic and Barnea EVOO. Served with Choice of Soup or Salad.

LEEK AND WILD MUSHROOM RISOTTO 25
Assorted Wild Mushrooms Sautéed with Leeks and Onions, in Creamy Vegan Sauce Made From Vegetable Stock, Vegan Butter and Vegan Cheese, Tossed with Premium Italian Rice. Featuring Directors Reserve EVOO and Cask 18 Balsamic. 🌱 🌿 🥜

CLAM AND CHORIZO GNOCCHI 28
Baby Clams and Slices of Sweet Chorizo Sausage with Fennel and Onions in a Creamy White Sauce. Featuring Lemon Pepper EVOO and White Balsamic.

NEW ORLEANS PASTA 32
Roast Chicken, Italian Sausage, Tiger Shrimp, Onions and Sweet Peppers are Tossed in a Cajun Rose Sauce, Served Over Our House Made Spaghetti. Featuring Chili Balsamic and Basil EVOO.

HONEY GINGER MIRIN SALMON 28
Seared Salmon Glazed with Our Honey Ginger Mirin Sauce, Topped with Toasted Sesame Seeds and Nori. Featuring Sesame Ginger White Balsamic and Lemon EVOO. Served with Your Choice of Soup or Salad. 🌱 🌿



Vegan



Vegetarian



Gluten-Free



Contains Nuts