

Appetizers

General Tso's Cauliflower 13

Tempura Battered Cauliflower Tossed in General Tso's Sauce

Avo-Croissant 12

Pureed Avocado, Croissant, Balsamic Glaze & Shaved Red Onion

Cheese & Charcuterie 20

Allegro Black Truffle Salami, Capicola, Prosciutto, Humboldt Fog Goat, Smoked Chili Cheddar & 6Month Aged Manchego

Dinner Salads

Roasted Portabella Salad 14

Roasted Portabella Mushroom, Red Pepper & Corn w. Garbanzo Beans & Black Beans on Spring Mix & Choice of Dressing

Triple Berry Salad 14

Strawberries, Blueberries, Raspberries & Walnuts w. Goat Cheese & Choice of Dressing

Butternut Squash Salad 14

Roasted Butternut Squash, Pomegranate Seeds, Toasted Almond Slices & Goat Cheese & Choice of Dressing

Entrees

Lamb Shank 28

Slow Braised Lamb Shank w. Cherry Tomato Compote & Couscous

Battered Pork Loin 25

Pork Loin Pounded Thin and Battered in Egg wash w. Creamy Grits & Bacon Collard Greens

Filet & Scallops 36

4oz Filet & 2 Scallops Pan Seared w. Demi Braised Mushrooms and Broccolini over Whipped Potatoes

Lemon Cream Salmon 28

Seared Salmon, Roasted Cherry tomatoes, Lemon Cream Sauce over a Bed of Orzo Pasta and topped w. Basil Chiffonade

Crab Cakes 28

Lump Crab Meat mixed w. Raclette Cheese over Black Beans, Roasted Corn, Legumes & Shaved Brussels

Chicken Giardiniera 24

Chicken Breast Stuffed w. Giardiniera & Mozzarella, Brown Rice, Royal Purple Brussel Sprouts

All Entrees come with a choice of side Garden Salad, Caesar Salad or Soup

Available Thursday - Saturday | 5pm- Close