



BEGINNINGS

WOOD FIRED ARTICHOKE FONDUTA 11-

Creamy Fontina & Ricotta Cheeses, Grilled Baby Artichokes,
Oven Roasted Tomatoes, Toasted Ciabatta

CRISPY CALAMARI 14-

Lightly Dusted Tender Calamari, Sweet Cherry Peppers,
Housemade Pomodoro, Cilantro Aioli

SWEET BLUE LUMP CRAB CAKE 15-

Charred Corn Salsa, Smoked Tomato Vinaigrette, Lemon Aioli

ROASTED GARLIC HUMMUS 11-

Olive-Caper Tapenade, Sesame Flatbread

BRUSCHETTA 10-

Toasted Ciabatta, Vine Ripe & Sun-Dried Tomatoes, Crumbled Goat Cheese, Aged Balsamic

TUNA POKE* 14-

Avocado Salsa, Citrus Ponzu, Scallions, Toasted Sesame Seeds, Spiced Orange Oil

ANTIPASTO BOARD 17-

Crafted Old Country Charcuterie and Artisan Cheeses, Country Olives,
Homemade Preserves, Jam, Sun-Dried Fruits, Housemade Accoutrement

HOUSE SPECIAL MEATBALLS 11-

Butcher Blend, San Marzano Tomato-Basil Marinara, Creamy Whipped Ricotta Cheese

GREENS & SOUPS

MAINE LOBSTER BISQUE 9-

Sweet Lobster Chunks, Sherry Cream

TOMATO BISQUE 7-

Parmigiana-Ciabatta Crouton

BROKEN CAESAR 11-

Baby Romaine, Creamy Caper Dressing,
Herbed Ciabatta Croutons, Parmesan Crisp

BURRATA CAPRESE 11-

Sun-Ripened Heirloom Tomatoes, Torn Sweet Basil, Creamy Burrata
Cheese, Balsamic Reduction, Cold Pressed Olive Oil
Add Prosciutto 5-

DRIFT SALAD 10-

Tender Field Greens, Heirloom Tomatoes,
English Cucumber, Pickled Onions, Roasted Beets,
Goat Cheese, Citrus Vinaigrette

VERY CHILLED ICEBERG WEDGE 10-

Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta,
Crumbled Blue Cheese, Avocado Buttermilk Dressing,
Balsamic Glaze Drizzle

GRILLED STEAK SALAD 17-

Field Greens, Peppery Arugula, Gorgonzola Cheese, Roasted Roma Tomatoes, Portobello Mushrooms,
Country Olives, Crispy Onions, White Balsamic Vinaigrette

Add to Any Salad: Chicken 5- | Shrimp 8- | Salmon 12-

WOOD FIRED PIZZA

FUNGI 14-

Wild Mushrooms, Pizza Sauce, Crumbled Goat Cheese,
Romano Tartufo Oil, Spicy Arugula

GENOVA WHITE 14-

Herb Roasted Chicken, Baby Spinach, Ricotta, Romano, Mozzarella, EVOO

RUSTICA 15-

Sweet Fennel Sausage, Crispy Pancetta, San Marzano Pomodoro, Fine Herbs

MARGHERITA 14-

House Pomodoro, Fresh Buffalo Mozzarella,
Roasted Tomatoes, Torn Sweet Basil



HANDHELDS

Accompanied with a Crunchy Pickle & your choice of Crispy Fries,
House Cilantro-Lime Slaw

CHICKEN CABANA 13-

Southern Style Buttermilk Chicken, Crisp Lettuce, Sliced Tomato,
Dill Pickle Slices, Roasted Garlic Aioli, Toasted Potato Roll

CRISPY SHRIMP TACOS 15-

Sweet Shrimp, Avocado Salsa, Crispy Slaw, Sriracha Aioli, Warm Flour Tortilla

THE CLUB 13-

Oven Roasted Turkey Breast, Dijon Aioli, Crispy Smoked Bacon, Baby Greens,
Garden Tomato Slices, Avocado, Toasted Wheatberry Bread

FISH TACOS 15-

Fresh Local Fish, Salsa Fresco, Crispy Slaw, Cilantro-Aioli, Warm Flour Tortilla

STEAKBURGER* 14-

Butcher Blend, Toasted Brioche Bun, Vine Ripe Tomato,
Field Lettuce, Sweet Red Onion, House Steak Sauce,
American, Swiss, Provolone, Aged Cheddar

FRESH CATCH SANDWICH 16-

Local Fish Pan Seared, Shredded Lettuce, Caramelized Onion,
Vine Ripe Tomato Slices, Lemon-Caper Aioli, Toasted Brioche Bun

SHORT RIB GRILLED CHEESE 14-

Slow Braised, Caramelized Onions, Aged Cheddar Cheese, House Multigrain

LUNCH SIZED ENTREES

All our Pasta is Hand-Crafted on the premises using the Finest Ingredients available

RIGATONI BOLOGNESE 15-

House Recipe Butcher's Block Meat Blend simmered with San Marzano Tomatoes,
Fresh Herbs and Roasted Garlic, tossed with Rigatoni,
Sharp Sheep's Cheese

OLD COUNTRY PAPPARDELLE 15-

Overnight Braised Short Rib tossed with Pappardelle, Garden Tomatoes, Roasted Garlic,
Imported Pecorino, Tuscan Kale

ROASTED CHICKEN PENNE 16-


Broccoli, Sun-Dried Tomato, Baby Spinach, Toasted Pine Nuts, Parmigiano-Reggiano

TUSCAN CHICKEN 23-

Sautéed Medallions topped with Prosciutto Ham, Fontina Cheese,
finished in a Mushroom-Sage Madeira Sauce,
Roasted Garlic Mashed, Wilted Spinach

STEAK FRITES 19-

Grilled Churrasco Steak, Parmesan Truffle Fries,
Arugula & Sweet Pepper Salad, Chimichurri Sauce



Many items on this menu contain ingredients that are not listed; please inform your
order taker of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.