



BEGINNINGS

SPINACH & ARTICHOKE FONDUTA 11-

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

CRISPY CALAMARI 14-

Flash-Fried, Sweet Cherry Peppers, Housemade Pomodoro, Cilantro Aioli

SWEET LUMP BLUE 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-Ripened & Sun-Dried Tomatoes, Crumbled Goat Cheese, Aged Balsamic

TUNA POKE* 14-

Avocado Salsa, Citrus Ponzu, Heirloom Tomatoes, Baby Greens, Toasted Sesame Seeds

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

GREENS & SOUPS

MAINE LOBSTER BISQUE 9-

Sweet Lobster Chunks, Sherry Cream

BROKEN CAESAR 11-

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

DRIFT SALAD 10-

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

TOMATO BISQUE 7-

Parmigiana-Ciabatta Crouton

BURRATA CAPRESE 11-

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

VERY CHILLED ICEBERG WEDGE 10-

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

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-

Cured Ham, Caramelized Onion, Ricotta, Romano, Mozzarella, EVOO

RUSTICA 15

Sweet Fennel Sausage, Housemade Meatball, San Marzano Pomodoro, Fine Herbs

MARGHERITA 14-

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

ROCK SHRIMP 16-

Pizza Sauce, Baby Spinach, Roasted Tomatoes, Fresh Herbs, Goat Cheese





HANDHELDS

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

CHICKEN CABANA 13-

Southern-Style Buttermilk Chicken, Crisp Lettuce, 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, Applewood 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's Blend, Toasted Brioche Bun, Vine-Ripened Tomato, Field Lettuce, Sweet Red Onion, House Steak Sauce, Choice of American, Swiss, Provolone, Aged Cheddar

FRESH CATCH SANDWICH 16-

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

SHORT RIB GRILLED CHEESE 14-

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

LUNCH SIZED ENTRÉES

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

STEAK FRITES 19-

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

Some 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.