

LUNCH PLATES

Mon-Fri 11am-3pm

Mac & Meat \$14

our award winning 3 pig truffled mac & cheese
paired w/savory sun dried tomato & prosciutto meatloaf

Chicken in a Garden (GFO) \$16

grilled or buttermilk fried chicken breast tenders atop
bacon & onion braised brussels sprouts or skillet seared cauliflower
served w/mixed greens, balsamic & parmesan

Ahi or Salmon & Couscous \$17

wild caught, 6oz. grilled sashimi grade filet, lemon, olive oil & thyme jus
paired w/warm basil infused pearl couscous & arugula salad

Soup & Salad (VO) \$13

1/2 size club cobb wedge, ham, grilled chicken, bacon, cucumber,
tomato, avocado, egg & feta-blue cheese blend, lemon roquefort vinaigrette
w/focaccia toast

or
house salad of field greens, cherry tomato, beet & cranberry melange
scallions, feta & rosemary balsamic w/pesto toast
w/chicken +\$3 w/grilled tuna or salmon +\$6 w/tiger prawn scampi +\$7

Radiatore #87 (V) \$13

pasta dressed in citrus & olive oil, roma tomato, seasonal
veggies, wilted greens, topped with house prepared ricotta
w/chicken +\$3 w/grilled tuna or salmon +\$6 w/tiger prawn scampi +\$7

Eggplant Napoleon Lunch (V) \$14

our popular provision of herbed panko crusted eggplant, layered
ricotta, mozzarella, sharp provolone & home-made marinara
w/garden greens and warm french bread rolls

The Solo \$12

choose any solo from our signature slider menu
paired w/garden greens & fries
or garden greens & a cup of our house-crafted soup

add our famous savory monkey bread \$5
mixed greens, balsamic & parmesan \$3
mini spinach salad \$6
mini wedge salad \$9

DINNER PLATES

Mon-Sat 5-9pm

Meatloaf Dinner \$20

sundried tomato & prosciutto meatloaf
3 pig truffled mac & cheese
bacon & onion braised brussels sprouts

Steak Frites (GF) \$32

8oz. peppercorn crusted beef tenderloin filet
joue de boeuf, red wine & mushroom reduction
house pommes frites w/truffled aioli

Shorties & Grits (GF) \$25

house-smoked & braised beef short ribs w/red wine demi
creamy gouda polenta & sonora chili broccolini

Pork & Pie \$26

grilled 14oz. maple & onion basted chop w/ bourbon apple chutney
savory southern tomato & cheddar tart w/garlic snap green beans

Pork Pot Roast Dinner \$23

slow roasted, fork tender pork loin w/hearty mushroom brown gravy
pork belly & collard green smashed potatoes and char-grilled zucchini

Citrus & Thyme Ahi or Salmon \$22

wild caught, 8oz. grilled sashimi grade filet, lemon, olive oil & thyme jus
atop artichoke, fennel & arugula herbed pearl couscous

Chicken Parmigiano Dinner \$19

herb & panko crusted chicken breast, thin sliced prosciutto,
parmesan, fresh mozzarella, provolone & marinara
served w/creamy pesto fettuccine alfredo

Nested Hen Confit (GF) \$21

crisp & tender rosemary chicken confit
pearl onion & white wine broth
skillet seared cauliflower & wilted spinach

add our famous savory monkey bread \$5
mixed greens, balsamic & parmesan \$3
mini spinach salad \$6
mini wedge salad \$9