



LATE NIGHT

9:30pm-11pm

FLATBREAD *vegetarian* \$14

pomodoro sauce, mozzarella, roasted mushrooms, cuquillo olives,
parmigiano reggiano, baby arugula
add chicken \$4 *add san giuseppe soppressata* \$4

PIMIENTO CHEESE *vegetarian* \$9

house bread & butter pickles, flatbread crackers

HOUSE POTATO CHIP *gluten free, vegetarian* \$8

caramelized onion dip

SZECHUAN WINGS \$17

bone-in *gluten free -or- boneless*

SHRIMP BURGER \$16

cornmeal fried shrimp, remoulade, chopped slaw, brioche bun
replace shrimp with crispy cauliflower to make it vegetarian

TURKEY BLT \$16

bacon, havarti, avocado, tomato, roasted scallion mayo, wheatberry bread

SWEETS

COCONUT MACAROON CHEESECAKE *gluten free* \$10

flourless chocolate cake, vanilla bean mousse, ganache

PEACHES & CREME BRULEE *gluten free, vegetarian* \$10

vanilla custard, peach compote, ginger streusel

CITRUS BASIL TORTE *vegetarian* \$10

lime curd, pineapple, basil gel, poppyseed croquant

19% service charge will apply to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer