

## small plates

Hummus (GF, LF, VG, VIF SERVED W/O NAAN BREAD) cucumber / olive oil / naan bread / chipotle	10	Chicken Skewers (LF) togarashi / Asian slaw	13
Spiced Olives (GF, LF, VG, V) lemon / chili peppers	8	Grilled Octopus Salad (GF, LF, V) lemon vinaigrette / olive vegetable medley	18
<b>Jicama-Kohlrabi Salad</b> (GF, LF, VG, V) mint vinaigrette / pickled jalapeño	9	House-Made Meatballs triple cheese polenta / tomato sauce	14
Grilled Romaine (v, GF)  Anna's dressing / pecorino wafer	12	Burrata (v, cfw/o bread) San Marzano tomatoes / olive oil / grilled bread	16
Crispy Mac & Cheese Bites (v) tomato nage / pecorino	12	Porchetta Spiced Pork Cheeks triple cheese polenta / orange gremolata	16
boards			
Artisanal Cheese Board (v, GFW/O BREAD)  Chef's selection of four artisanal cheeses / grilled bre	<b>26</b> rad	Charcuterie Board (LF, GFW/O BREAD) four artisanal meats / chutney / grain mustard	25
The Big Board (GFW/O BREAD) 59 Chef's selection of six artisanal cheeses & five crafted meats / condiments			

## family style plates

serves two - four

Skirt Steak\* (LF, GF)
roasted potatoes / chimichurri / seasonal vegetables

Wine Braised Chicken (LFW/O SAUCE & HASH) 59
mushrooms / Yukon potato hash / seasonal vegetables

Grilled Whole Greek Sea Bass (v, GF, LFW/O BEAN RAGOUT) 72 cannellini bean ragout / seasonal vegetables / lemon

## **sweets**

Olive Oil Cake (v) 7 candied olives / lemon mascarpone

Key Lime Pie (v) 7 a Florida favorite

## The Chocolate Experience (GF) 25

Pairing demonstration of three wines and three chocolates

Allergen key: GF - Gluten free | LF - Lactose free | V - Vegetarian | VG - Vegan

Allergy statement: Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk and other ingredients.

Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

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