

## SHARE PLATES

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### Burrata - \$18

Creamy burrata served with heirloom cherry tomatoes, peppers, olives, arugula, basil pesto, sweet balsamic, and a hint of chili flakes. Served with crostini.

### Salmon Tartare - \$18

Sushi-Grade Salmon (raw) over black rice with cucumber, scallions, sesame oil, and sriracha. Served with crispy wonton chips and garnished with microgreens.

### Harissa Grilled Shrimp - \$18

Succulent shrimp marinated in a bold harissa blend with lime juice, orange juice, olive oil, garlic, cumin, and coriander. Grilled to perfection and served with cilantro pesto, fresh pico de gallo, and lime wedges.

## BOARDS

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### Cheese - \$21

Taleggio (cow), Manchego (sheep), and Camembert (cow), served with crostini, apricot jam, bourbon pecans, and grapes.

### Charcuterie - \$21

Prosciutto (pork), salami rustico (pork), and bresaola (beef), served with crostini, apricot jam, bourbon pecans, and grapes.

## BAR BITES

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### Sliders - \$16

Mini brioche buns filled with Gruyère cheese, crispy bacon, avocado mousse, and chipotle aioli.

### Fried Chicken Slider - \$16

Crispy fried chicken topped with chipotle aioli and cabbage slaw, nestled on a soft potato bun. Served with tangy pickled jalapeños for a bold finish.

### Mini Taco Trio - \$16

A bold sampler of three distinct tacos: featuring tender carne asada, succulent shrimp, and sweet potato with black beans. Served on warm corn tortillas and finished with fresh onions, cilantro, lime, and salsa verde. A vibrant and satisfying bite-sized experience crafted for flavor and variety.

### Nachos - \$15

Crispy corn tortilla chips topped with refried beans, cheddar cheese, guacamole, pico de gallo, salsa verde, and sour cream. **Add braised beef short rib +\$6**

### Chicken Wings - \$12

Choice of Buffalo, BBQ, or Cajun dry rub. Served with carrots, celery, and bleu cheese dressing.

### Chicken Fingers - \$12

Hand-battered and fried to golden perfection. Served with crispy fries and our signature comeback sauce.

### Cheese Potato Croquets - \$12

Crispy golden croquettes filled with cheese and mashed potato. Served with spicy marinara.

## SALADS

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### Organic Kale Salad - \$18

Organic kale, red cabbage, strawberries, toasted pecans, dried cranberries, cotija cheese, tossed in a walnut vinaigrette. **Add grilled chicken +\$6 or grilled shrimp +\$8**

### Harvest Salad - \$22

Grilled chicken, quinoa, arugula, cherry tomatoes, chickpeas, avocado and a hard-boiled egg. Tossed in a light lemon vinaigrette.

## LARGE PLATES

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### Grilled Atlantic Salmon - \$28

Served over red quinoa with arugula, cherry tomatoes, and asparagus. Finished with a shallot mustard vinaigrette and a drizzle of balsamic reduction.

### Spicy Rigatoni - \$21

Rigatoni tossed in a rich tomato and cream sauce infused with Aleppo peppers, chili flakes, butter, and finished with grated parmesan cheese.

### Braised Beef Short Rib - \$32

Slow-cooked in a rich cinnamon and red wine reduction, served with roasted carrots and creamy mash potatoes.

### Smash Burger - \$21

Two beef patties, American cheese, petit pickles, and a touch of maple syrup on a toasted brioche bun. Served with crispy fries and our house made sauce.

**Add bacon or egg +\$2 each**

### Grilled Chicken Focaccia - \$18

Juicy grilled chicken with lettuce, tomato, caramelized onions, and melted cheddar cheese, topped with pesto on toasted focaccia. Served with crispy fries.

### Filet Mignon 6oz - \$38

Tender, perfectly seared filet mignon, served with asparagus, creamy mashed potatoes, and a rich pan sauce.

## SIDES

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### Plain Fries - \$6

### Truffle Parmesan Fries - \$8

### Mashed Potatoes - \$6

### Asparagus - \$8

### Sautéed Garlic Spinach - \$8

## SWEETS

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### Olivia's Banana Split - \$15

Chocolate, vanilla, strawberry ice cream, banana, chocolate and rainbow sprinkles, marshmallows, house-made whipped cream, maraschino cherry

### Chocolate Molten Cake - \$15

### N.Y. Cheesecake + Berry Compote - \$15

### Ice Cream (two scoops) - \$8

### Espresso or Chocolate Martini - \$16

*A 20% gratuity will be automatically added to your bill.*

### Food Allergy & Consumption Advisory:

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

If you have any food allergies or dietary restrictions, please inform your server.