

Seasonal

FEATURES

LEMON CHICKEN PICCATA PIZZA 14.99

Alfredo base on a wood-fired crust, topped with crispy chicken, chopped capers, and smoked mozzarella finished with post-bake lemon arugula salad.

MEDITERRANEAN BURGER 14.99

Two smashed patties with feta and sun-dried tomato pesto topped with pickled red onion, arugula, and tzatziki.

"IT'S ALL GREEK TO ME" SALAD 12.99

Romaine lettuce with cucumber, red onion, cherry tomatoes, Castelvetrano olives, feta, and tzatziki.

DILL PICKLE PINWHEEL DIP 13.99

Dill seasoned cream cheese loaded with diced pickles and ham topped with crispy bacon and green onion. Served with house fried traditional chips.

TUSCAN CHICKEN TROTTOLE 16.99

Trottole noodles in a sun-dried tomato cream sauce with sautéed chicken, mushrooms, and roasted red peppers finished with shaved Parmesan Asiago blend and fresh basil.

Drink FEATURES

FORBIDDEN SOUR 11

Crafted with Pama Pomegranate Liqueur, lemon juice, and Smooth Ambler Contradiction Rye.

POMEGRANATE LEMON SPRITZER 12

La Mionetto Prosecco, Pama Pomegranate Liqueur, lemon juice, and soda water combine for a tantalizing spritz.

BREAKFAST AFTER DARK 12

Bacon fat-washed Barrell Bourbon, chili-infused Maple Syrup, and cocoa bitters topped with candied bacon.

GILDED RASPBERRY 13

A tantalizing mix of raspberry puree, lemon juice, Cointreau, and Ketel One Citroen topped with sweet cream cold foam.

LAVENDER BLUEBERRY MULE 10

1883 Blueberry and Lavender syrups, High Ground Vodka, splash of lime juice, and ginger beer combine for a refreshing cocktail.