



## SOUPS

- SEAFOOD GUMBO *A hearty soup of shrimp, scallops, mussels, kielbasa, jasmine rice, and okra . . . . .* \$10.00
- FRENCH ONION SOUP *Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere . . . . .* \$8.00  
*cheeses*

## APPETIZERS

- BAKED FETA CHEESE *Feta Cheese baked in our stone-hearth oven with olives, sun-dried tomatoes, garlic, olive . . .* \$12.00  
*oil, and fresh herbs until it's warm and creamy, served with crispy crostini*
- STONE HEARTH PORTOBELLO BRUSCHETTA *Roasted portobello mushroom filled with chopped . . . . .* \$11.00  
*seasonal tomatoes, Parmesan, and fresh basil, drizzled with olive oil and balsamic glaze*
- SHORT RIB QUESADILLA *Jalapeno cheddar tortilla, mild cheddar, green chilies, black bean hummus, chipotle . . . .* 14.50  
*sour cream, chimichurri*
- SPRING VEGETARIAN FLATBREAD *Chèvre, asparagus, sunflower seeds, dandelion greens, local honey, . . . . .* 10.50  
*spinach chive pesto*

## SALADS

- CONCH SALAD *Finely diced conch, tomatoes, red onions, sweet bell peppers, celery, citrus juices, and herbs served . .* \$16.00  
*on a bed of fresh mixed greens*
- OVEN ROASTED VEGETABLE SALAD *Hearty stone-hearth roasted mushrooms and sweet potatoes, with . . .* \$12.00  
*baby kale, that wilts ever-so-slightly when tossed with the warm vegetables, and a garlicky balsamic vinaigrette, finished with  
crumbles of tangy goat cheese and pumpkin seeds*
- CAPRESE *Rainbow cherry tomatoes, basil, fresh mozzarella balls, baby spinach, red onion, and walnuts drizzled with . . .* \$14.00  
*extra virgin olive and zesty balsamic vinegar*
- GREEN SALAD *Salad of seasonal lettuces and garnishes . . . . .* 10.00

## FROM THE OPEN HEARTH OVEN

### PIZZA

- MARGHERITA *Fresh buffalo mozzarella and sliced heirloom tomatoes sprinkled with chopped oregano . . . . .* \$12.00
- WHITE TRUFFLE *Wild mushrooms and a blend of pecorino, fresh mozzarella, and fontina cheese, misted with . . . .* \$14.00  
*truffle oil*
- THE GODFATHER *House-made marinara, fresh mozzarella, pepperoni, Italian sausage, chopped basil, and . . . . .* \$13.00  
*oregano*
- PIZZA – YOUR WAY *Pick a sauce - marinara or pesto - next - choose any or all - pepperoni, sausage, grilled . . . . .* \$16.00  
*chicken, mushrooms, peppers, onions, sliced tomatoes, fresh basil, mozzarella, or shaved Asiago cheese*

Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness

## ENTRÉES

**MEDITERRANEAN GROUPER** *Grouper fillet seasoned with a blend of Mediterranean spices, topped with . . . . . \$27.00 fresh garlic, tomatoes, olives, lemon juice, and extra virgin olive oil, then baked in our stone-hearth oven*

**ROAST STUFFED CHICKEN BREAST** *Chicken breast stuffed with tangy Feta cheese and spinach wrapped in 18.00 bacon and roasted and fanned served on a bed rich supreme sauce accompanied with a wild rice blend and seasonal vegetables*

**SEAFOOD POT PIE** *Shrimp, baby scallops, calamari, heavy cream, celery, sweet potato, basil, green peas, all . . . . . \$24.00 seasoned with thyme and saffron served in a gratin dish covered in a delicate puff pastry and baked in our stone hearth oven*

**DRY-AGED NEW YORK STRIP** *Cast Iron seared and roasted to perfection and served with mashed potatoes, . . . \$32.00 baked cherry tomatoes, and finished with a Madagascar green pepper sauce*

**HUNGARIAN GOULASH CASSEROLE** *Tender veal, Yukon Gold potatoes, green pepper, baby carrots, and . . . \$17.00 onion, seasoned with the chef's blend of paprika, topped with a dollop of sour cream*

## SANDWICHES

**MUFFULETTA** *A classic, invented in 1906 at a Sicilian bakery, the sandwich is filled with an olive salad, provolone, . . \$15.00 bologna, and salami warmed and toasted in our stone-hearth oven. Served with hand-cut sweet potato fries*

**CREOLE SHRIMP PO'BOY** *French roll, jalapeno tartar sauce, romaine hearts, tomatoes, hand-cut Yukon Gold . . \$18.00 fries*

**GULF CRAB CAKE SANDWICH** *Lump Gulf crabmeat, butter, vegetables, cooked till golden, served on a . . . . . \$22.00 toasted Brioche roll with roasted red pepper remoulade. lettuce, and tomato. Served with coleslaw and hand-cut Yukon Gold french fries*

**VEGETARIAN WRAP** *Seasoned stone-hearth roasted portobello mushroom, avocados, fire-roasted peppers, crisp . . . \$14.00 romaine lettuce, feta cheese, and pesto aioli in a sun-dried tomato tortilla*

## DESSERTS

**PEACH CRISP** *Fresh peach slices tossed with cinnamon, nutmeg, bourbon, and brown sugar, sprinkled with granola, . . \$7.00 then baked and served from our stone hearth oven in a cast-iron skillet, finished with a scoop of vanilla ice cream*

**PINEAPPLE UPSIDE DOWN CAKE** *Sugar and butter covered rings of pineapple and sweet bing cherries, then . . \$6.00 it's covered with yellow cake batter and baked in our open-hearth oven*

**BANANA BOAT** *A cross between a s'more and a banana split. Banana topped with chocolate, marshmallows, and . . . . \$6.00 pecans, roasted in the peel, served with vanilla ice cream*

**CHOCOLATE CHIP SKILLET COOKIE** *Fresh chocolate chip cookie baked to order in a cast-iron skillet, . . . . . \$7.00 served with vanilla ice cream*

## BEVERAGES

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA . . . . . \$2.65

SAN PELLEGRINO SPARKLING WATER 250 ML / 500 ML / 750 ML . . . . . \$2.00 / \$4.00 / \$6.00

COCA COLA, DIET COKE, SPRITE, OR GINGER ALE . . . . . \$3.00

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