



Adult Candy \$9

Gorgonzola Filled Dates Wrapped in Applewood Smoked Bacon, Honey Glaze

Mediterranean Trio \$14

Hummus, Tabbouleh, Toum with Pita

Moule Frite \$18

Mussels, butter, garlic, white wine, herbed french fries

Lamb Meatballs \$9

Creamy Caramelized Onions & Mint Yogurt

Fried Calamari \$16

Smokey Tomato Dipping Sauce & Lemon Tarragon Aioli

Corn Fritters \$9

Chipotle Salsa & Green Chile Crema

SOUP & SALAD

Soup du Jour \$7 | Tomato Bisque \$7

House \$13

Mixed Greens, Cherry Tomatoes, Pickled Red Onion Cucumber, House Greek Vinaigrette

Caesar \$13

Chopped Romaine, Shaved Parmesan, Caesar Dressing, Crostini

Wedge \$13

House Blue Cheese, Marinated Cherry Tomatoes, Bacon, Chives, Blue Cheese Dressing

Seasonal \$13

Arugula, Honey Herb Goat Cheese, Candied Pecans, Sliced Strawberries, Apple Vinaigrette