



SNACKS

Welcome Dates (gf) | 7

Goat cheese, crushed pistachio

House Marinated Olives (v, gf) | 8

Mediterranean blend, preserved lemon

Crostini

Mushroom & Artichoke (v) | 12

Goat Cheese & Caramelized Onion | 13

Smoked Mozzarella Caprese | 14

Blackened Shrimp & Avocado | 15

Crostini Flight | 20

Camarones con Chimichurri | 15

Gulf shrimp, rustic bread

Flatbreads

Veggie | 16

Red sauce, fresh mozzarella, garden vegetables

Spicy Beef Salami | 17

Red sauce, fresh mozzarella, roasted peppers & onions

Smoked Mozzarella & Prosciutto | 18

Dried pear, basil, balsamic

Parmesan Fries (gf) | 12

+Truffle | 2

PLATES & BOWLS

Salata Arabiya (gf) | 19

Za'atar chicken, cucumbers, red peppers, cherry tomatoes, red onions, Greek feta

Tandoori Wings (gf) | 15

Spanish Chickpeas (v) | 14

Smoky paprika, shaved garlic, rustic bread

Lamb Sliders* | 18

Cucumber, red onion, tzatziki

Grand Cru Burger* | 24

8 oz. Creekstone Farms Angus beef

Cabernet braised mushrooms, caramelized onions

PEI Mussels* | 26

White wine and spice broth, rustic bread

Mezzi Rigatoni | 24

San Marzano cream, aged pecorino, crusco pepper

+Turkey sage sausage | 6

Pan-Seared Dorado (Ecuador)* | 36

Acadian spice, white wine butter, mashed potatoes

Butcher's Cut* (gf) | 46

9 oz. Fells Point NY Strip, rosemary butter

Choice of Salata Arabiya, spinach sauté, wild mushrooms, or seasoned fries

+Chimichurri | 3

-v: vegan, gf: gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.