



SUMMER FEATURES

COCKTAILS

DAYDREAMING

14.5

Lumina Pinot Grigio, Open Road Distilling Co. American gin, cava, elderflower, chamomile-ginger cordial, lemon, Angostura orange bitters

SMALL PLATES

HEIRLOOM TOMATO BRUSCHETTA

18.5

heirloom cherry tomatoes, marinated mozzarella, basil, onion, balsamic glaze, garlic grand rustico

SALADS

SUMMER MARKET SALAD

12.5

mixed greens, marinated tomatoes, grilled corn, cucumbers, radish, pickled red onions, goat cheese, lemon poppyseed vinaigrette, parmesan crostini

| **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

**modified gluten sensitive version available upon request*

ENTRÉES

RAVIOLI PRIMAVERA

27

lemon burrata ravioli, roasted red peppers, English peas, fava beans, roasted mushrooms, baby spinach, roasted garlic parmesan cream, parmesan

GRILLED RAINBOW TROUT

29.5

summer orzo salad, grilled asparagus, roasted red pepper butter, grilled lemon

**modified gluten sensitive version available upon request*

CRAB CAKES

MKT

remoulade sauce, coleslaw, old bay fries, grilled lemon

SANDWICHES

CAPRESE SANDWICH

18

garlic ciabatta, vine ripe tomatoes, fresh mozzarella, basil, basil pesto, balsamic reduction, side salad

DESSERTS

MIXED BERRY SHORTCAKE

12.5

mixed berry compote, vanilla ice cream, whipped cream

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 4.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS