



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

17.5

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

SALADS

SUMMER MARKET SALAD

11.5

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

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

**modified gluten sensitive version available upon request*

ENTRÉES

RAVIOLI PRIMAVERA

26

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

17

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

DESSERTS

MIXED BERRY SHORTCAKE

11.5

mixed berry compote, vanilla ice cream, whipped cream

* 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