



# TAKE-OUT MENU

## Cold

**SALAD OF GREEN LEAVES** - balsamic vinaigrette, carrot, cucumber, tomato \$6

**ROASTED BEET & GREEN APPLE** - arugula, toasted almonds, mint-ginger vinaigrette, goat cheese \$12

**HAND PULLED MOZZARELLA** - heirloom tomato, olive oil, aged balsamic \$13

 Add grilled salmon \$8, chicken breast \$6, shrimp \$7, scallops \$10

## Warm

**ROASTED TOMATO & MUSHROOM SOUP** - grated parmesan \$7

**FRIED OKRA** - moroccan spice, caper aioli \$ 7

## Main

**SWEET POTATO AGNOLOTTI** - chicken, bacon, green apples, mushrooms, marsala cream \$20

**LONG BRAISED SHORT RIB** - mushroom risotto, natural jus, ancho-apricot glaze \$29

 **PESTO ENCRUSTED SALMON** - garlic mashed potato, seasonal vegetables \$23

**SHRIMP POLENTA** - pickled peppers, bacon, queso fresco, wine cream \$19

**SAVORY CHICKEN** - garlic mashed potato, seasonal vegetables, honey- dijon thyme aioli \$20

**BLUE CRAB LINGUINE** - roasted cauliflower, ancho-champagne crema, citrus arugula \$26

 **SCALLOP RISOTTO** - asparagus, caramelized leeks-carrots, lemon herb butter \$28

**PARMESAN ENCRUSTED EGGPLANT** - potato fontina leek- agnolotti, pesto cream, tomato sugo \$18

 **CHARGRILLED FILET MIGNON** - crispy fingerling potato, grilled asparagus, truffle mustard aioli, porcini sauce \$32

**GNOCCHI BOLOGNESE** - house ground beef ,roasted brussel sprouts, veal demi sugo, parmesan \$20

### For the Kids

**PENNE PASTA WITH CHOICE OF TOMATO SUGO OR BUTTER CREAM SAUCE WITH PARMESAN \$5**

add chicken, shrimp or meatballs for \$3



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.