

# LUNCH MENU

## APPETIZERS

<b>SOUP DU JOUR</b> Ask your server about our soup of the day	Cup 4   Bowl 5	<b>BRUSCHETTA</b> Wood-fired flatbread brushed with herb infused olive oil and served with San Marzano relish and olive tapenade	6
<b>TOASTED CHEESE BREAD</b> Sourdough loaf stuffed with a three cheese blend, chives, and San Marzano tomatoes served with sugo finto	10	<b>MUSSELS PUTTANESCA</b> Blue mussels cooked in a puttanesca sauce served with herb toast points	10
<b>CRAB STUFFED SHRIMP</b> Wild caught Texas brown shrimp stuffed with our crabcakes and served with remoulade	15	<b>BAKED CRAB DIP</b> Creamy crab dip served with our flatbread	9
<b>CAPRESE</b> Sliced buffalo mozzarella, heirloom tomatoes, micro basil, thin red onion, imported olive oil and balsamic glaze	10	<b>HOUSE SALAD</b> Field greens, feta, thin red onions, heirloom tomatoes, cucumber, cornbread crouton and choice of housemade dressings	4 7
<b>CAESAR</b> Romaine, shaved Grana Padano, heirloom tomatoes, garlic croutons and housemade dressing	4 7	<b>LAVASH SALAD</b> Asparagus tips, heirloom tomatoes, cucumbers, imported Kalamata olives, thin red onion, pepperoncini, hearts of palm, feta, tossed in a sun dried tomato vinaigrette and poppy seed lavash	4 8
<b>NICOISE SALAD</b> Field greens, feta romaine, imported kalamata, roasted potato, haricots verts, heirloom tomato, thin red onion, hard egg, tossed in a basil vinaigrette	4 8	<b>SPINACH SALAD</b> Baby spinach, heirloom tomato, cucumber, crispy pork belly, thin red onion, feta, dried cranberry, tossed in a basil vinaigrette	4 8
<b>CHOPPED BOSTON BIBB</b> Sliced strawberries, cranberries, blackberries, smoked almonds, spiced cashews, gorgonzola, tossed in a raspberry walnut vinaigrette	4 8	<b>GRILLED SEAFOOD SALAD</b> Lump crab and shrimp, roasted peppers, thin red onion, tomatoes, feta and field greens, tossed in a basil vinaigrette	13

### ADD A WOOD-FIRED PROTEIN TO ANY SALAD

6OZ CHICKEN	3	4 SHRIMP	7
6OZ SALMON	8	4OZ FILET	6

## ENTREES

<b>PAPPARDELLE BOLOGNESE</b> Fresh made pappardelle tossed in a slow simmered veal, pork and lamb bolognese	13	<b>FETTUCCINI ALFREDO</b> The classic dish made right. Fresh fettuccine tossed in a housemade bechamel with fontina and Parmigiano-Reggiano	10
<b>SHRIMP AGLIO-E-OLIO</b> Fresh angel hair tossed in an herb olive oil with sauteed shrimp, pancetta and San Marzano tomatoes	10	<b>CAJUN CHICKEN PASTA</b> Fresh fettuccine tossed in a cajun cream sauce with grilled chicken, mushrooms, bell peppers, green onions and San Marzano tomatoes	13
<b>GNOCCHI CAPRESE</b> Basil-infused gnocchi tossed in herb olive oil, sauteed onions, heirloom tomatoes, buffalo mozzarella and drizzled with imported balsamic	15	<b>CITRUS GLAZED SALMON</b> Grilled sashimi-grade Atlantic salmon brushed with an orange honey glaze, paired with three grilled shrimp, orange zest asparagus and saffron basmati rice	26
<b>TENDERLOIN MEDALLIONS</b> Two 4oz tenderloin Medallions, served with herb risotto, chef's vegetable and garnished with a mushroom Demi	18		

## PIZZA

<b>WOOD-FIRED GARDEN VEGGIE</b> Wood-fired squash, zucchini, broccoli, creminis, red peppers, onions and mozzarella with a drizzle of house pizza sauce	11	<b>MARGHERITA</b> Heirloom tomatoes, fresh mozzarella and basil with a drizzle of house pizza sauce	11
<b>ITALIAN MEAT LOVERS</b> Hot Italian sausage, pepperoni, capicola, soppressata, pancetta and mozzarella with a drizzle of house pizza sauce	13	<b>WOOD-FIRED CHICKEN &amp; BBQ</b> Wood-fired chicken, bbq sauce, cremini mushrooms, jalapeños, pepper jack and mozzarella cheeses, sriracha onions and cilantro	13
<b>4-CHEESE PROSCIUTTO DE PARMA</b> Prosciutto, mozzarella, fontina, shaved Reggiano, gorgonzola and truffle cream sauce	12	<b>BISTRO LAVASH PIZZA</b> Prosciutto, soppressata, heirloom tomato, cabernet onion, buffalo mozzarella and pesto	12
<b>MEDITERRANEAN LAVASH PIZZA</b> Grilled chicken, spinach, olive blend, roasted pepper, pepperoncini, cabernet onion and buffalo mozzarella with a drizzle of house pizza sauce	13	<b>BUGATTI PIZZA</b> Thin sliced tenderloin, roasted pepper, cabernet onions, buffalo mozzarella, fontina, shaved Reggiano, gorgonzola and truffle cream sauce	14

## BURGERS | SLIDERS | PANINI

Choice of house slaw, fingerling potato salad or seasoned kettle chips. Add soup, house or caesar salad - 2

<b>SHAVED TENDERLOIN DIP</b> 8oz shaved tenderloin, creamy horseradish, grilled onion, mushrooms and Havarti cheese on a rustic panini with au jus	12	<b>GRILLED PINEAPPLE CHICKEN SANDWICH</b> 24hr Marinated chicken breast, Swiss cheese, grilled onions, jalapeños, pineapple and truffle mayo on a brioche bun	8
<b>CRAB CAKE SLIDERS</b> Fried green tomato, fresh lump crab cakes, apple fennel slaw and cilantro aioli on a sweet slider bun	8	<b>PULLED PORK SLIDERS</b> Braised BBQ pulled pork, apple fennel slaw and fried green tomatoes on a sweet slider bun	10
<b>CUBANO PANINI</b> Orange-braised pork, sliced ham, dijon, truffle mayo, pickles and swiss, pressed between two slices of rustic panini	9	<b>REUBEN PANINI</b> Corned beef, Swiss cheese, sauerkraut and Russian dressing, pressed between two slices of rye bread	9
<b>THE BISTRO BURGER</b> 8oz Bison patty, tomato, boston bibb, red onion, horseradish pickles, crispy pork belly, truffle mayo and Guinness stout cheddar on a brioche bun	10	<b>SWEET AND SPICY BURGER</b> 8oz Bison patty, sriracha onion strings, roasted mushroom, BBQ, swiss, tomato and bibb lettuce on a brioche bun	10