

THE 05

CHEF'S FLATBREAD OF THE DAY

9

FRIED BRUSSEL SPROUT SALAD

OVER GREENS WITH BUTTERMILK DRESSING

TOPPED WITH SWEET POTATOES, FETA, SUNFLOWER SEEDS

FINISHED WITH APPLE CIDER VINEGAR GLAZE

9

ADD MARINATED CHICKEN 4

ADD FRIED CHICKEN 6

AHI TUNA LETTUCE WRAPS

BIBB LETTUCE, SOY GLAZE, WASABI MAYO,

PICKLED PEPPERS, PEANUTS & SESAME SEEDS

16

SMOKED BACON & CHEDDAR PIMENTO CHEESE

SERVED WITH VEGETABLES & BREAD

10

EGGPLANT PARMESAN SPREAD

BLENDED ROASTED EGGPLANT & TOMATO

WITH OLIVE OIL, GARLIC & BASIL

TOPPED WITH MOZZARELLA, PARMESAN & CAPERS

SERVED WITH LOCAL BREAD

8

SELECTION OF ARTISAN MEATS & CHEESES

SEASONAL ACCOUTREMENTS TO PAIR WITH CROSTINIS

16

CROQUE MONSIEUR

HAM & CHEESE SANDWICH MADE ON BAGUETTE

TOPPED WITH BÉCHAMEL & PEAR MUSTARD

12

CHICKEN MILANESA

CRISPY CHICKEN BREAST TOPPED WITH HAM & FONTINA CHEESE

OVER WILTED GREENS & ROASTED TOMATO

CHIMMICHURRI

19

BRAISED BEEF

OVER CREAMY BLEU POTATOES

TOPPED WITH CRISP APPLES & GREENS IN VANILLA VINAIGRETTE

FINISHED WITH PECAN DUST

22

CHEF JENNIFER BARONE