

Sausage Platter \$17

3 artisanal grilled brats, whole grain mustard, gherkin, crostini, pickled vegetables

1/2 Caesar Salad \$8

shaved parmesan Reggiano, grilled croutons

NEW Jumbo Lump Blue Crab Cake \$21

citrus aioli, frisée salad

NEW Date and Bacon Skewers \$12

Aziz Farms medjool dates, Neuske bacon, cheesy mornay sauce

Shrimp Tacos \$16

crispy pork belly or grilled shrimp, pickled slaw, chipotle aioli

Calamari Provencale \$15

lemon butter sauce, tomatoes, capers, garlic, herbs

Heirloom Tomato Caprese \$12

whole trimmed tomato, basil pesto, burrata, balsamic glaze

NEW Toasted Ravioli \$12

5 cheese ravioli, breaded and fried on a bed of house marinara, grated parmesan

Buffalo Cauliflower Bites \$8

shaved celery, carrots, ranch dressing

Smash Burger \$15

8 ounce patty, secret sauce, diced onion, American cheese

HAPPY HOUR



Paqual Fare

NEW Tandoori Butter Meatballs \$25

jasmine rice, spicy and tangy tandoori sauce, naan bread

NEW Shrimp Pesto Pasta \$26

tiger shrimp, baby heirloom tomatoes, pesto, penne, parmesan

Meatloaf \$31

garlic mashed potatoes, asparagus, mushroom gravy

Teriyaki Salmon \$26

teriyaki glazed salmon on a bed of sticky rice with sweet soy butter sauce

Spaghetti Bolognese \$24

tender spaghetti in hearty Bolognese,

Roasted 1/2 Jidori Chicken \$23

baby carrots, roasted baby potatoes, chicken jus

Chopped Sirloin "Steak" \$25

sauteed mushrooms, asparagus, demi glace

NEW Double Cut Pork Chop \$28

roasted tomatoes, baby gemstone potatoes, apple compote

Chicken and Dumplings \$21

tender roasted chicken, simmered vegetables

Branzino \$38

butterflied and grilled, cucumber, tomato and lemon salsa, grilled squash