

### SMALL BITES AND SHARES

- Marinated Olives: **GF, VGT, VG \$5**
- Deviled Eggs: **GF \$1.25 per**
- Fresh Mozzarella: chef's whim **\$9**
- Brussels Sprouts\*: bacon, egg sauce **GF \$9**
- Crisp Cod Fritters: remoulade **\$8**
- Hand Cut Fries: spicy aioli **GF, VGT \$4**
- Shrimp Cocktail: **GF, \$2.50 each**

### SALADS

- Arugula Salad: reggiano, olive oil, balsamic **GF, VGT \$6**
- Caesar Salad\*: romaine, herb croutons, reggiano **VGT \$8**
- Simple Greens: dried fruit, walnuts, shaved manchego, sherry vinaigrette **GF, VGT \$7**
- Chopped Salad: mixed greens, grilled chicken, hard boiled egg, cheddar, celery roasted red peppers, tomatoes, carrots, green goddess dressing **GF \$13**
- Add to any salad:** chicken **\$5**, smoked salmon **\$6**, shrimp **\$2.50 each**

### OWX

- Creamy Tomato Bisque or Soup o` Day **\$5**
- Add: 1/2 grilled cheese sandwich **\$4**

### J2ZOMZOIVL0IVL4QKPM0

- Served with hand cut fries. Sub salad or soup - additional \$2 Gluten free bun \$3**
- Classic Burger**k**: black angus beef, lettuce, tomato, onion, cheddar **\$12**
- Hipster Burger**k**: black angus beef, bacon jam, cambozola, ODT`s, arugula **\$15**
- Blackened Chicken Breast: lettuce, tomato, cheddar cheese, chipotle mayo **\$12**
- Chicken Salad: grilled sourdough bread, lettuce, tomato **\$11**
- Hot Italian: hoagie, pepperoni, capicola ham, provolone **\$12**
- Three Cheese Grilled Sandwich: swiss, cheddar, provolone, sour dough **VGT \$9**

### LUNCH SPECIALS

- 1/2 Sandwich & choice of soup or salad with soft drink **\$11**
- Fish-n-Chips: beer battered cod, hand cut fries, toasted caraway slaw, herb tartar **\$16**

### PIZZAS

- Pizzas can be made gluten free upon request \$3**
- Margherita: tomato sauce, fresh mozzarella, basil extra virgin olive oil **VGT \$12**
- Cheese: tomato sauce, mozzarella, reggiano **VGT \$11** (add pepperoni or sausage **\$2**)
- Potato: tellegio, reggiano, red onions, rosemary potato, olive oil **\$14**
- Bacon & Fig: olive oil, blue cheese, ricotta, bacon arugula, mission fig, apple, sherry gastrique **\$16**
- Mushroom: bechamel, fresh mozzarella, olive oil parmesan, arugula, balsamic **VGT \$14**
- Greek: grilled chicken, feta, mozzarella, red onion, tomato, olive, oregano, arugula **\$15**
- Sausage: olive oil, mozzarella, ricotta, reggiano polidori sausage, roasted onions & peppers **\$15**
- Daily Pizza: chef's whim **MP**

*\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**GF** - These items are made gluten free in our kitchen. We do our best to handle gluten free foods safely and respectfully; however, please be aware that they are cooked in the same kitchen as our non-gluten free menu items.

**VGT** - These items are vegetarian and contain no meat or seafood products.

**VG** - These items are vegan and contain no animal products.

