

## S O U P

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CARROT GINGER w/GOAT CHEESE	CUP 3.5	BOWL 7
AVOCADO CORN GAZPACHO (seasonal)	CUP 4	BOWL 8

## S A L A D

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HEIRLOOM & BURRATA CAPRESE	14
KALE SALAD finely chopped kale w/ currants, parmesan, pine nuts	13
COBB SALAD tomato, avocado, corn, bacon, egg, blue cheese	14
CAESAR SALAD DH caesar, brioche crouton, egg, romaine, frisee mix	11
WHOLE ROASTED CHICKEN SALAD rosemary, shallots, apples, pistachio, feta, boston lettuce & cranberry vinaigrette	13

*ADDS: duck breast 12; 3 oz crab cake 12; prime hanger steak 12; grilled shrimp 10; grilled salmon 10; crispy/grilled chicken 6*

## S T A R T E R S

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FRIED MAC N CHEESE elbow pasta, bechamel, gruyere, mozz, truffle oil	9
MEATBALLS house made meatballs w/ mozzarella, parmesan and marinara	9
CRISPY BRUSSELS brussel sprouts flash fried and tossed in a chile caramel sauce	10
CALAMARI & SHRIMP fried calamari & shrimp w/ house marinara	18
CRAB CAKES 2-3oz lump crab cakes w/ roasted red pepper aioli	24

## S A N D W I C H

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PULLED CHICKEN minced pickled garlic, arugula, roasted red peppers, on baguette	12
BLFGT bacon, lettuce, fried green tomatoes, mustard garlic aioli on brioche	12
GRILLED CHICKEN & FRENCH HAM roasted poblano, smoked gouda, mustard garlic aioli on soft roll	12
SHRIMP PO BOY fried shrimp, house brussel sprout slaw on a baguette	14
DH BURGER 12 oz ground brisket, lettuce, tomato, muenster, russian dressing on soft roll	16

*\* All sandwiches come w/ garlic parsley fries or a side salad*

## P I Z Z A

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MARGHERITA	11
ALIA NORCINA mozzarella, parmesan, mushroom, italian sausage, tomato sauce	13
SWEET CAROLINE pulled chicken, pear, white cheddar, walnut, truff oil	13
ITALIAN STALLION pepperoni, coppa, italian sausage, mozzarella, tomato sauce	14
CRAB & BACON bechamel, mozzarella & white cheddar, lump crab meat, bacon & scallions	14
FUNGHI seasonal mushroom, mozzarella, tomato sauce	12
PISTACHIO PIE house made pistachio butter, italian sausage, mozzarella	14

## P L A T E S

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QUINOA STIR FRY quinoa, tossed w/ red pepper, green beans, wild mushrooms, garlic, red onion, zucchini, ginger and a chile caramel sauce	16
GRILLED SALMON miso rubbed salmon, shishito peppers, yuzu scallion vinaigrette dressed watermelon and black radish	17
LAMB CHOPS pan seared w/ garlic, lemon, parsley and crushed red pepper, over a bed of fries	22
DUCK BREAST quinoa, english peas grilled corn, feta, served over an asian pear brown butter sauce	23
ARGENTINE STEAK FRITES 8 oz prime hanger w/ chimichurri and garlic parsley fries	23