

# DAILY SPECIALS

## **Chilled Basil Cucumber Soup - \$8**

EVOO, Cucumber, Chives  
*(Vegetarian, not vegan has yogurt)*

## **Frisée Salad - \$14**

Local Blueberries, Feta, Red Onions,  
Toasted Pecans, Lemon Balsamic Vinaigrette

## **Local Heirloom Tomato Salad - \$15**

Mozzarella, Red Onion, Balsamic Reduction, Basil Oil

## **Spinach Artichoke Dip - \$11**

Spinach, Artichoke, Mozzarella, Cream Cheese, Tortilla Chips

## **Local Blistered Shishito Peppers - \$13**

Sesame Aioli, Lime

## **Mexican Street Corn - \$9**

Grilled Corn, Chipotle Aioli, Cotija, Scallions, Smoked Paprika

## **Pulled Pork Empanadas - \$14**

Corn, Guajillo & Chipotle Peppers, Rice,  
Chihuahua Cheese, Scallions, Pepitas, Chipotle Crema

## **Flatbread - \$18**

Hot Italian Sausage, Ricotta, Roasted Corn, Red Onion,  
Crushed Tomato, Mozzarella, Pecorino

## **Local Heirloom Tomato Sandwich - \$18**

Arugula, Basil Aioli, Pecorino, Rosemary Focaccia, Fries

## **Chicken Tinga Tacos - \$18**

Pickled Red Onions, Radish, Cotija, Micro Cilantro

## **Seafood Stew - \$36**

Poached Monkfish, Shrimp, Mussels, Summer Squash,  
Asparagus, Garlic Scapes, Saffron Broth

# SWEETS

## **Mexican Cacao Crème Brûlée - \$10**

Fresh Raspberries

## **Sugar Plum Cobbler - \$10**

Sugar Plum Compote, Buttermilk Biscuit, Whipped Cream, Powdered Sugar

## **Cheesecake - \$10**

Local Blueberry Compote, Whipped Cream, Powdered Sugar