

DINNER MENU AVAILABLE AT 5:00  
BREAD AVAILABLE UPON REQUEST

## Appetizers

### GRILLED POTATOES

with cheddar cheese 3.75

without cheese 2.75

### ELOTES

Mexican grilled street corn,  
lime, mayo, and pecorino 6.50

### ROASTED ROSEMARY POTATOES

pecorino, red pepper flakes,  
gorgonzola cream sauce 6.50

### ROASTED BEET CAPRESE

buratta, fresh basil, balsamic glaze,  
olive oil, sea salt 8.50

### MEDITERRANEAN PLATE

(our tabouli is made with quinoa,  
so it's gluten free!)

hummus, tabouli, baba ganoush,  
pita, olives 9.50

### 3 CHEESE PLATE

roasted garlic, dried fruit, crouton 9.50

### GRILLED CORN RISOTTO CAKES

red pepper coulis and steamed kale 6.50

### SPICY MEATBALLS

tomato herb sauce, grated pecorino  
and crusty bread 7.50

### OLIVE TAPENADE BRUSCHETTA

tomato, roasted red pepper, feta  
and fresh basil on grilled baguette 7.50

### BREAD WITH CURRY YOGURT

2.50

## Sandwiches

ADD CHEDDAR, MONTEREY JACK OR SWISS FOR 1.25

### BURGER \*

our seasoned ground chuck, grilled bun,  
lettuce, tomato, onion, with choice of  
chips, house-made pickled veggies  
or slaw 8.95

### HOUSE-MADE VEGGIE BURGER

through the garden, with choice of chips,  
house-made pickled veggies or slaw 7.25

## Grilled Bagels

SERVED OPEN FACED OR SUBSTITUTE BROWN RICE.

CHOOSE CHORIZO, TOFU, TEMPEH OR CHICKEN

BREAST WITH:

1. sauteed mushrooms and onions 8.00
2. lettuce, tomato, red onion, feta 8.50
3. grilled pepper, onion, tomato 8.50
4. artichoke hearts, tomato,  
pepperoncini, onion, olives 9.00

ALL SERVED WITH CURRIED YOGURT, SESAME SOY,  
CHAMPAGNE DILL OR BUTTERMILK RANCH DRESSING

# Dinner

## Entrees

TOFU, TEMPEH, CHICKEN, ITALIAN SAUSAGE, OR  
CHORIZO MAY BE ADDED TO MEATLESS ITEMS FOR  
2.00. ADD SHRIMP 2.75 EACH, OR SALMON FILLET  
6 OZ 11.00.

### RED BEANS & RICE

pico de gallo, sour cream, shredded  
lettuce, cornbread or corn chips 8.95

### SPINACH SAUTÉ

spinach, yellow squash, zucchini, tomato,  
onion, black olives, feta over rice or pasta  
9.50

### ORANGE SZECHUAN STIR-FRY

bokchoy, napa, mushrooms, broccolini,  
sprouts, onion over rice or pasta 10.25

### SPAGHETTI W/ TOMATO HERB SAUCE

thick & rich sauce w/ herbs & garlic  
topped w/ shaved pecorino or feta 9.50  
add meatball 1.00 ea

### LINGUINE RATATOUILLE

eggplant, roasted romas, zucchini, squash,  
bell pepper, mushroom, kalamata, onion  
topped w/ shaved pecorino and fresh basil  
14.50

### VODKA GARGANELLI

zesty tomato cream sauce with  
mushrooms, asparagus and pecorino  
romano 14.95 (add italian sausage 2.00)

### CREOLE CATFISH

fresh pan-seared w/ corn risotto cake,  
cajun beurre blanc, red pepper coulis,  
braised greens 15.50

### AIRLINE CHICKEN

grilled breast w/ wing brined in lemon  
& garlic, roasted fingerling potatoes,  
cannellini beans, braised greens 15.95

### GRILLED SALMON FILET

sauteed zucchini, fennel, tomato, brown  
rice, grilled asparagus, dill beurre blanc  
18.50

### SHRIMP ARRABBIATA

roasted romas, chilies, onion, fresh basil,  
pecorino tossed w/ cavatappi 18.50

### STEAK CHIMICHURRI

10 oz flat iron, sliced, served with elotes  
19.50

### NY STRIP

12 oz ny strip steak, horseradish pesto,  
demi-glace, roasted fingerlings, asparagus  
25.50