**Small Plate Specials**

**Beet Carpaccio** *$12.00*

*Thin shaved golden and red beets and goat cheese with balsamic glaze, sesame seeds, capers, and arugula. Tossed in our orange Tarragon vinaigrette*

**Antipasto Taco** $13.00

*Gouda, Prosciutto, Banana peppers, Kalamata and green olives, and arugula wrapped in* *Soppressata shell*

**Mango & Arugula Salad "V"** *$14.00*

*A fresh arugula salad tossed with house-made orange tarragon vinaigrette topped with* *mangos, walnuts, red onion, and pomegranate. Drizzled with balsamic reduction*

**Mussels La Meuniere***$18.00*

*Fresh steamed mussels with garlic white wine sauce- served with crispy crostini's*

**Parmesan Brussel Sprouts** $12.00

*Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper*

*and topped with shredded parmesan*

**Main Course**

**Autumn Grilled Chicken Pizza***$21.00*

*Wood fired pizza made with house made red sauce. Topped with grilled chicken breast, Rosemary and white wine marinated sweet potatoes, Brussel sprouts, shallots, green apples and mozzarella cheese. Guaranteed to give all the fall vibes!*

**Balsamic Ribeye** $27.00

An 8oz seared Ribeye steak topped with a balsamic sauce with garlic, mushroom, and onions. Served with vegetable and starch of the day

**Chicken Cacciatore**$22.00

Chicken breast, red onions, bell peppers, green olives, garlic, and spices. Slow simmered in a fresh made tomato base. Served over a bed of rice.

**Pork loin with Blueberry Chutney** *$22.00*

*Seasoned, pan seared pork loin topped with a delicious house made blueberry chutney. Served with starch and vegetable of the day*

**Duck Confit with fresh Orange Meuniere sauce** *$29.00*

*Slow roasted duck leg and thigh topped with house-made orange infused wine sauce. Served with starch and vegetable of the day*

**Lebanese Salmon** *$26.00*

*Fresh salmon served with a spiced yogurt sauce, roasted beets, arugula, and veggies*

**Southern Bourbon BBQ burger** *$16.00*

*Jack Daniels flamed Angus beef, BBQ sauce, arugula, onions, tomatoes, and chef mayo. Topped with Gouda cheese and served with Fries*

**Ask about our Fall Cheesecake bars!!**