

JULY

Chef's Specials

APPETIZER

HOMEMADE MOZZARELLA CAPRESE

Homemade Fresh Mozzarella Cheese, Heirloom Tomatoes, Basil Infused Oil, Red Pepper Sauce, Balsamic Honey Pearls & Crostini.

16

SALAD

PLUM & ITALIAN HAM SALAD

Grilled Plums, Cotta Ham, Asparagus, Red Onions, Mozzarella, Crushed Hazelnuts, Basil, Mint, Little Gem Lettuce & Sweet Poppy Seed Dressing.

18

SANDWICH

SOFTSHELL CRAB SANDWICH

Lightly Fried Soft Shell Crabs, Herby Tartar Sauce, Shredded Lettuce & Heirloom Tomato served on a Brioche Bun with Choice of Side.

21

ENTREE

COCHINITA PIBIL

Slow Roasted Pork Shoulder in Banana Leaves, Fried Plantains, Corn Tortillas, Pickled Red Onion, Radishes, Fresno Chilis & Stewed Black Beans.

23

DESSERT

PEACH COBBLER

Peach Cobbler served with Salted Caramel Ice Cream, Hazelnut Crumble, Rhubarb Preserves & Caramel Drizzle.

14