



LUNCH MENU

SMALL PLATES AND SALADS

HOUSE MADE FOCACCIA

Roasted Garlic | Tomato Infused Oil | Aged Balsamic 13

ROASTED FORAGED MUSHROOMS

Focaccia Points | Herb Whipped Chevre | Crispy Shallot | Honey-Balsamic Demi-Glace 18

SHRIMP AND CRAB CAKE

Dressed Greens | Pickled Pepper Relish | Saffron Aioli 24

CALAMARI FRITES

Semolina Crust | Mama Lil's Peppers | Red Pepper Marmalade | Bloody Mary Fry Sauce 20

AUTUMN PANZANELLA

Roasted Fall Vegetables | House Focaccia | Local Apples | Pomegranate Arils | Hard Cider Vinaigrette 22

GRILLED CAESAR

Gem Lettuce | Lemon Garlic Dressing | Focaccia Crouton | Fried Caper | Parmesan Reggiano | White Anchovy 22

SANDWICH AND HANDMADE PASTAS

SIGNATURE BURGER

Brioche | White Cheddar | Bacon | Bibb Lettuce | Heirloom Tomato | Pickled Red Onion | Burger Sauce | Truffle Fries 23

TURKEY BLT

Baguette | Apple Wood Smoked Bacon | Bibb Lettuce | Heirloom Tomato | Bloody Mary Mayo | Truffle Fries 20

CHICKEN CAPRESE PANINO

House Focaccia | Heirloom Tomato | Basil | Fresh Mozzarella | Roasted Garlic Aioli | Truffle Fries 20

BLACKENED CHICKEN FETTUCCINE

Garlic Cream | Lacinato Kale | Red Pepper Marmalade | Fried Garlic 20

BROWNED BUTTER GNOCCHI

Balsamic Browned Butter | Fresh Sage | Whipped Ricotta 18

FAIRWAY SPECIAL

All Beef Frank | Stadium Roll | Truffle Fries | Condiment Bar 12

*Please make your server aware of any food allergies or dietary restrictions
* Consuming raw or undercooked meat may increase the risk of foodborne illness