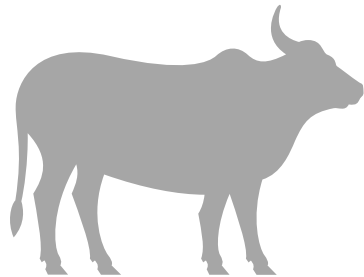




# DINNER

5pm-Close



## STARTERS AND SALADS

**PARMESAN TRUFFLE FRIES 7** with garlic herb aioli

**ARTISAN BUFFALO WINGS 9.5/lb** confit in duck fat and fried until crispy, tossed in house-made buffalo sauce 9.5

**PORK BELLY AGRODOLCE 14** Berkshire pork belly, salt baked and simmered in italian sweet and sour

**WARM BURRATA 12** split cherry tomatoes, basil, olive oil, garlic, toasted baguette

**MARGHERITA FLATBREAD 11** stone-baked flatbread with vine ripe tomato, fresh mozzarella, aged balsamic, fresh basil

**BUTTERNUT SQUASH BISQUE 5/8**

**CHICKEN SOUP 4/6** simmered whole young chicken, carrot, onion, celery and herbs

**ARUGULA MIX SALAD 11** strawberries, almonds, feta cheese, honey poppyseed vinaigrette

**CAESAR SALAD 10** romaine, shaved parmesan, house-made croutons

**SIDE SALAD 4**

## SANDWICHES AND HANDHELDS

**\*ARTISAN BURGER 14** american wagyu beef, tomato compote, applewood bacon, arugula, caramelized onion, gruyere cheese on brioche

**PORT RICHMOND CHEESE STEAK 13** named after a neighborhood in philly, shaved ribeye, american cheese, fried onions on a house-baked roll

**MAINE LOBSTER ROLL MP** hot or cold dressed with arugula and tomato. choice of croissant or split top

**BLACKENED MAHI TACOS 14** charred corn pico de gallo, smokey remoulade, cilantro and lime on corn tortilla

**PASTRAMI REUBEN 12** house made pastrami, 1000 island, gruyere cheese, cider slaw on marble rye

**LITTLE HAVANA 11** virginia ham, sous vide pork, swiss, half sour pickle, beer mustard aioli on cuban bread

## ENTREES

**\*PASTRAMI SPICED FAROE ISLAND SALMON 22**  
ancho butternut squash puree, crispy brussels sprouts, roasted potatoes

**\*6OZ NEBRASKA SIRLOIN 24**  
truffled cavatappi "mac" & cheese, hollandaise

**CHIPOTLE HONEY GLAZED HALF CHICKEN 19**  
duck confit potatoes and garlic spinach sauté

**SHORT RIB MAC AND CHEESE 14**  
caramelized onion, cherry tomato, rosemary, garlic breadcrumbs

**CAVATAPPI POMAROLA 14**  
fresh tomato, basil, crushed garlic, olive oil  
+ grilled or blackened chicken breast 5

## SIDES

roasted fingerling potatoes 5  
garlic spinach 4.5  
truffle mac and cheese 6  
crispy brussels sprouts 6

## KIDS

PB&J  
GRILLED CHEESE  
CHICKEN NUGGETS  
MAC & CHEESE

## DESSERT

**HOUSE MADE BANANA CAKE 6.5** cream cheese frosting, nilla wafers

**SEASONAL CHEESE CAKE 6.5** ask about the current flavor

**DEEP DISH APPLE PIE 6.5**

**BUTTER PECAN ICE CREAM scoop 2**

**CHOCOLATE SOUFFLÉ 8**

ask us how to order a whole cake or pie!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

## =WINE GLASS/BOTTLE=

**PINOT GRIS, A Z 8/27 OREGON-** Aromas of meyer lemon, lemon verbena, tangerine, apricot, peach, apple, pear, quince, melon and honeysuckle add a hint of sweetness to the air around it, the weight is impeccable with perfect balance and integration hitting all points of the palate

**SAUVIGNON BLANC, -13C 7/24 MARLBOROUGH, NZ-** vibrant aromatic of citrus, lychee, and sweet herbs. The crisp edge of minerality teases the refined acidity with a refreshing finish that defines iconic Marlborough Sauvignon Blanc.

**CHARDONNAY, CONCANNON 9/28**

**“FOUNDERS RESERVE”.** CALIFORNIA- green apple, ripe pear and juicy tropical fruit balanced by bright acidity. Nuances of nutmeg, toasted vanilla and lemon custard culminate in a creamy, lingering finish.

**PINOT NOIR, HAHN 9.5/28 MONTEREY COUNTY-** Lovely black cherry and spice aromas lead to a lush palate of blackberry, pomegranate and red fruits. There is some definite weight to the yet the finish remains silky smooth.

**CABERNET SAUVIGNON, SLOW PRESS 8/27 PASO ROBLES, CALIFORNIA-** well-balanced Cabernet with notes of dark fruit and blackberry complement robust yet smooth tannins. Medium-bodied and velvety on the palate

**MALBEC RESERVE, TRIVENTO 8/27 ARGENTINA -**Fresh and fragrant nose of lavender, balsamic, plums, thyme, black pepper and sweet black cherries. Nice crunchy graphite texture, with a lovely core of fruit concentration supported by a lively acidity.

**PROSECO BRUT, GANCIA 8 ITALY-** beautiful Prosecco with a fine perlage, soft fruit flavors including green apple, citrus, and quince, and a refreshing finish.

**RIESLING, PACIFIC RIM 8/27 WASHINGTON STATE-** Moderately sweet with flavors of pineapple, peach, and hints of honey. The finish is bright and crisp which cleanses the palate and provides good balance to the upfront fruit.

## CORKAGE FEE 15

## BEER

**BIG TOP BREWING CO, SARASOTA FL**

**HAWAIIAN LION COCONUT COFFEE PORTER 5.5**

7.5% Hawaiian Lion combines bold flavors from the finest ingredients in a majestic way. Rich and smooth, a custom coffee blend is freshly roasted and combined with fresh coconut for a roaring flavor to tantalize your taste.

**3 DAUGHTERS BREWING, ST PETERSBERG FL**  
**KEY LIME APPLE CIDER 5.5**

5.5 % Hard apple cider blended with key lime juice for a uniquely Florida taste. The semi-sweet apple flavor is nicely balanced by the tart, zesty key lime juice. Serve cold for a refreshing break from the hot Florida sun.

**3 DAUGHTERS BREWING, ST PETERSBERG FL**  
**BIMINI TWIST IPA 5.5**

7% A slight hint of citrus from the hops makes this India Pale Ale as refreshing as a Bimini sea breeze. It's a catch worthy of a rollicking fish tale. Definitely a keeper.

**COPPERTAIL BREWING CO, TAMPA FL**  
**FREE DIVE IPA 5.00**

5.9% Whether you're diving for stone crabs under Tampa Bay's Sunshine Skyway or just wishing you were, this beer's got you covered. Expect huge hits of citrus and pine aromas layered over a bright malt backbone. Perfect for a day on the water.

**SEA DOG BREWING CO, PORTLAND MAINE**  
**BLUEBERRY WHEAT ALE 5.5**

4.65 Our unique contribution to the fruit ale category features the nutty quench of wheat ale combined with the delightful aromatics and subtle fruit flavor contributed by Maine wild blueberries.

**BLUEPOINT BREWING COMPANY, PATCHOGUE NY**  
**TOASTED LAGER 5.5**

Our World Beer Cup gold medal winning flagship brew is brewed with a blend of six specialty malts for a flavor as rich and unique as the town it's from. Toasted Lager's balanced flavor of malt and hops makes for easy drinking and our special

**3 DAUGHTERS BREWING, ST PETERSBERG FL**  
**BEACH BLONDE ALE 5.00**

5% Refreshing and bright, St. Pete Beach Blonde Ale finishes with a satisfying hint of citrus-a bombshell of a brew that brings the Florida coast to your palate.

**ISLAMORADA BEER CO, FL KEYS**  
**SANDBAR SUNDAY 5.00**

4.75% A perfectly crafted American Wheat Ale. The American hop varieties will impart a mild spice note and a subtle island citrus character. Great to pair with your catch of the day.

**KONA BREWING CO, HAWAII**  
**BIG WAVE GOLDEN ALE 5**

4.4% Paddle into easy-drinking, island refreshment with Big Wave. So smooth, it's like catching the crest of a breaking wave at Oahu's Makaha Beach and gliding all the way into the sandy shore. Paradise is just a sip away, so bring your ohana along for the ride. One life, right?

proprietary lager yeast produces an exceptional, long-lasting smooth finish

**\* ASK ABOUT WHAT WE HAVE ON TAP**

**CORONA 4**

**STELLA ARTOIS 4.5**

**BUD LIGHT 3.5**