

## La Familia

### Focaccia

roasted garlic jam, whipped butter  
aleppo grapeseed oil  
7

### Charcuterie & Cheese

selection of spanish, greek, italian  
charcuterie & cheese, honeycomb  
spiced nuts, grissini, giardiniera mustard  
25

### East Coast Oysters on the ½ Shell

red wine mignonette  
cocktail sauce, lemon  
22

### Garden Mezze

falafel, hummus, baba ganoush  
olives, spanakopita, warm pita  
19

### Roasted Mushrooms

almonds, garlic, thyme, blue cheese  
fondue, agradolce  
15

### Sea Mezze

smoked fish dip, garlic shrimp  
clams piperade, oysters  
spiced cracker  
21

## Greece

### First

#### Charred Octopus

baby greens, fennel, golden beets  
citrus emulsion  
18

#### Mussels & Clams

PEI mussels, littleneck clams  
roasted fennel broth, crostini  
14

#### Greek Salad

field greens, tomatoes, olives  
cucumbers, pepperoncini, feta  
lemon oregano vinaigrette  
13

### Second

#### Rack of Lamb

orzo, spiced chantilly  
roasted root vegetables  
olive gremolata  
44

#### Ft. Pierce Swordfish

white beans, tomato  
wilted kale, blistered grapes  
28

#### Striped Bass

castelvetrano olives, artichokes  
lemon, dill, tzatziki  
30

## Italy

### First

#### Seasonal Soup

chef inspired  
9

#### Kale Caesar

radicchio, white anchovies  
garlic croutons, parmesan  
13

#### Roasted Peppers & Mozzarella

soft poached egg, balsamic  
pine nuts, anchovies, olive oil  
arugula  
14

### Second

#### Seafood Scampi

shrimp, scallops, garlic, lemon  
parsley, linguini  
26

#### Creekstone T-Bone

red bliss potatoes, broccoli  
thyme, roasted garlic  
47

#### Bolognese

pork, beef, veal, tomato  
parmesan, penne  
26

#### Pea Risotto

pecorino, mint, soft poached egg  
24

## Spain

### First

#### Crispy Calamari

fried calamari, broccolini  
green beans, lemon  
calabrian aioli  
16

#### Serrano & Melon Salad

18-month aged serrano  
compressed melon, aged sherry  
roncal cheese, arugula  
17

#### Garlic Shrimp

shrimp, red pepper flake, lemon  
parsley, baguette  
18

### Second

#### Seafood Paella

clams, scallops, shrimp  
mussels, fish, fennel, peppers  
tomato saffron broth  
43

#### Half Fried Chicken

patatas bravas  
chorizo aioli, cilantro butter  
toasted coriander honey  
29

#### Roasted Pork Loin

chorizo, chickpea stew  
artisan greens  
pickled peppers  
23

## Enhancements

### Foraged Mushrooms

oyster mushroom, garlic, shallot, butter  
9

### Roasted Cauliflower

tahini, pomegranate, middle eastern spice  
8

### Patatas Bravas

red bliss potatoes, scallion  
chorizo aioli  
6

### Roasted Root Vegetables

seasonal selection, coriander  
7

### Broccolini

charred, garlic, chili  
8

### Creamy Polenta

mascarpone, parmesan, herbs  
9

### Orzo

spiced chantilly  
8