

## Lunch menu



### Appetizers

SEASONAL SOUP 9  
Chef Inspired

FOCACCIA 7  
Roasted Garlic Jam, Whipped Butter, Tapenade

WHOLE ROASTED CAULIFLOWER 14  
Smoked Paprika, Fennel Seed, Pine Nuts  
Truffle, Parmesan

GARLIC SHRIMP 17  
Red Chile, Lemon, Parsley, Ciabatta

HUMMUS 12  
Charred Broccolini, Extra Virgin Olive Oil  
Paprika, Pine Nuts, Olives, Warm Pita

EAST COAST OYSTERS ON THE 1/2 SHELL 22  
Red Wine Mignonette, Cocktail Sauce

GARDEN VEGETABLES 19  
Seasonal Vegetables, Beet Hummus, Roasted Garlic  
Whipped Yogurt, Marinated Olive Medley, Warm Pita

### garden

CAESAR SALAD 13  
Hearts of Romaine, Shaved Radicchio  
Parmigiano-Reggiano, Grilled Lemon, Anchovies  
Classic Caesar Dressing

ITALIAN CHOP SALAD 14  
Romaine, Kalamata Olive, Tomato, Pepperoncini  
Radish, Aged Provolone, Oregano Vinaigrette

FARRO BOWL 14  
Golden Beets, Roasted Carrots, Fennel  
Brussels Sprouts, Hardboiled Egg  
Honey-Dijon Vinaigrette

ROASTED PEPPERS & MOZZARELLA 15  
Soft Poached Egg, Balsamic Glaze, Pine Nuts  
Olive Oil, Arugula

MEDITERRANEAN COBB 16  
Marinated Artichoke, Roasted Peppers  
Haloumi Cheese, Prosciutto, Hardboiled Egg  
Smoked Tomato Vinaigrette

*Steak +15, Chicken +8  
Salmon +14, Shrimp +12*

### FLAT BREADS

BBT 17  
Burrata, Basil, Roasted Heirloom Tomato  
Young Arugula, Aged Balsamic

SALAMI 19  
Roasted Red Onion, Pepperoncini, Olives  
Arugula, Grilled Grapes, Mostarda

LEMON SHRIMP 18  
Ricotta, Roasted Red Peppers, Grilled Scallion  
Parsley Mint, Coriander Leaf

### HANDHELD

SHRIMP PITA 16  
Lettuce, Parsley, Cilantro, Tomato Olive Salsa  
Tzatziki

SMOKED SALMON BLT 19  
Applewood Smoked Bacon, Lettuce, Tomato, Capers  
Avocado, Cream Cheese, Toasted Everything Bagel  
Served with French Fries

MARINATED CHICKEN SANDWICH 18  
Candied Bacon, Aged Provolone, Lettuce, Tomato  
Onion, Calabrian Aioli, Brioche Bun  
Served with French Fries

TEMPLE ORANGE WAGYU BURGER 21  
Aged Cheddar, Applewood Smoked Bacon, Lettuce  
Tomato, Onion, House-Made Pickles, Brioche Bun  
Served with French Fries

STEAK SANDWICH 21  
Shaved Prime Rib, Valdeon Cheese, Pickled Peppers  
Young Arugula, Charred Scallion Aioli, Ciabatta  
Served with French Fries

### Entrée

QUICHE FLORENTINE 19  
Spinach, Tomato, Roasted Garlic  
Gruyere, Composed Greens

CHICKEN KEBOBS 18  
Apricot & Almond Rice Pilaf  
Roasted Garlic Yogurt

GRILLED SHRIMP 22  
Herb Marinated, Lemon Cauliflower, Tabbouleh  
Yogurt

LOCAL FISH OF THE DAY 29  
Artichoke, Oven Dried Tomato, Haricot Verts  
Olive, Lemon, Salsa Di Napoli

CRAB CAKE 30  
Crispy Confit Potatoes, Roasted Turnips  
Citrus, Frisee, Smoked Tomato Remoulade  
Crab Bisque Froth

1 1/2 POUND WHOLE LOBSTER 40  
Blood Orange, Heart of Palm, Shaved Fennel  
Avocado, Citrus Vinaigrette

### enhancements

ITALIAN CHOP SALAD 8  
CRUSHED RED POTATOES 8  
CAESAR SALAD 8  
FRENCH FRIES 6  
FRUIT KEBOB 5  
BROCCOLINI 8

### SANGRIA

Red, White or  
Sparkling for Two

12