

Midday Menu

Starters

House Made Soup of the Day \$6.50

***Baby Field Greens \$5.00**

Sherry-Shallot Vinaigrette

***Pinzimonio \$12.00**

Seasonal Crudités, Saffron Aioli, Tapenade, Bagna Cauda

Baked Cavatappi Pasta \$7.00

Taleggio Cheese Sauce, Radicchio

Wild Rice Salad \$7.00

Almonds, Dried Apricots, Sherry Vinaigrette

Cardamom-Pear Noodle Kugel \$6.00

***Chickpea and Eggplant Tagine \$5.00**

Roasted Cauliflower, Black Olive and

Gruyere Gratin \$7.00

Bravas Style Potatoes \$5.00

Plates

***Mezze Plate \$11.00**

Hummus, Muhammara, Tzatziki, Pita

***Charcuterie Plate \$15.00**

3 Cured Meats with Marinated Baby Artichokes,
Olives, Cornichons

***House Cured Salmon Plate \$13.00**

Capers, Red Onions, Dill Mascarpone

***Parisian Plate \$14.00**

Pâté de Campagne, Truffle Mousse, Moutarde Violette,
Cornichons, Pickled Grapes

***Tapas Plate \$10.00**

Marcona Almonds, Olives, Manchego Cheese,
Quince Jam

***Cheese Plate \$15.00**

Cheesemonger's Mediterranean Selection, Fig Jam

Trios

***Vegetable Trio \$12.00**

Citrus Braised Fennel, Peperonata,
Garlic Roasted Broccolini

Mediterranean Trio \$12.00

Carrot-Orange-Date Salad, Israeli Couscous Salad,
Garlic Roasted Brussels Sprouts

***Salad Trio \$12.00**

Roasted Vegetable Salad, Haricots Verts Salad,
Five Vegetable Slaw

Turkey Burger \$10.00

Greek Feta, Tomatoes, Brioche Bun,
Baby Field Greens

Meat and Fish

Served with Aromatic Red Rice

***Half Rotisserie Free Range Chicken of the Day \$12.00**

Five Vegetable Slaw

***Free Range Chicken and Vegetable Kabobs \$14.00**

Labna-Feta Sauce

***Free Range Beef and Vegetable Kabobs \$15.00**

Labna-Feta Sauce

***Balsamic Marinated Beef Tenderloin \$24.00**

Roasted Vegetable Salad, Horseradish Cream

***Sicilian Style Seared Yellow Fin Tuna \$22.00**

Capers, Anchovies, Peperonata

***Corsican Shrimp \$20.00** Chickpea Cream, Peperonata

***Spice Crusted Wild Salmon \$20.00**

Citrus Glaze, Roasted Vegetable Salad

Panini: Pressed Sandwiches on Ciabatta

with Baby Field Greens, Sherry-Shallot Vinaigrette

Panini of the Day \$8.00

Liguria \$8.00

House Made Pesto, Fresh Mozzarella, Tomato, Baby
Arugula

Lombardia \$9.50

Eggplant Cutlet, Fontina, Cherry Tomato Jam

Provence \$10.00

Grilled Portobello Mushrooms, Chevre, Frisee,
Sherry-Shallot Confit

New York \$10.00

House Made Roast Turkey, Green Apple, New York
Cheddar, Tarragon Mayonnaise

Napoli \$10.00

Chicken Cutlet, Fresh Mozzarella, Cherry Tomato Jam

Pan Bagnat: Mediterranean Sandwiches in Country Bread

with Baby Field Greens, Sherry-Shallot Vinaigrette

Athens \$10.00

Roasted Lamb, Greek Feta, Tzatziki, Bibb Lettuce

Roma \$10.00

Smoked Salmon, Fresh Mozzarella, Bibb Lettuce,
Tomato, Dill Crème Fraiche

Marseilles \$9.50

Albacore Tuna Fish, Tapenade, Tomato, Hardboiled
Egg, Baby Arugula

Parma \$10.00

Prosciutto, Shaved Grana Padano, Extra Virgin Olive Oil

Istanbul \$9.00

Turkish Chicken Salad with Ground Walnuts, Bibb Lettuce

Barcelona \$9.00

Manchego, Tomato, Shredded Carrot,
Hardboiled Egg, Saffron Aioli

* Available Gluten Free