

# Menu

PRESENTED BY *Chef Daniel Sorrentino*

## STARTERS

- Truffle Bone Marrow** \$25  
With garlic confit and house-made Chardonnay bread
- Tuna Tartare** \$21  
Fried rice cake, fresh avocado, green onion, Tobiko caviar
- Fig & Chèvre Bruschetta** \$19  
Fig, goat cheese, served on house-made Chardonnay bread
- Tenderloin Lettuce Wraps** \$21  
Orange-ginger soy glaze, sesame seeds
- Chef's Soup** Cup - \$8 Bowl - \$11  
A rotation of Chef Sorrentino's seasonal favorites

## ADD-ONS

Steak - \$11 | Chicken - \$9 | Bacon - \$7  
Chardonnay or Pita Bread - \$4

## SALADS & SOUP

- Terrace House Salad** \$17  
Spring mix, grape tomato, cucumber, red onion, pimento, crumbled goat cheese, ONYX vinaigrette
- Signature Caesar Salad** \$17  
Fresh romaine, house-made Caesar dressing, pecorino crisp, lemon zest
- Greek Salad** \$18  
Fresh spring mix, cucumbers, kalamata olives, artichoke hearts, feta cheese, balsamic vinaigrette
- Soup & Salad Duo** \$17  
Your choice of half salad paired with a cup of Chef's featured soup

## CHARCUTERIE

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| <b>Cheese Board</b> \$30<br>Trio of artisan cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast | <b>Small Board</b> \$35<br>Assortment of artisan meats & cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast | <b>Nosh Board</b> \$45<br>Chef's big board of artisan meats & cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast |
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## MAINS *Vegetarian: Proteins can be substituted for red wine braised portobello mushroom*

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| <b>Block 8 Burger</b> \$24<br>Sautéed mushrooms, bacon jam, house-made Block 8 ketchup, pickled red onion, romaine, tomato, stone ground brioche bun, served with choice of soup or side salad | <b>Chef's Chicken Sandwich</b> \$24<br>Cajun-lime marinated chicken, chipotle aioli, tomato, hickory-smoked bacon, fried onions, romaine, stone ground brioche bun, with choice of soup or side salad |
| <b>Prime Rib French Dip</b> \$26<br>Oven-roasted prime rib, provolone, house-made garlic aioli, au jus, ciabatta roll, served with choice of soup or side salad                                | <b>Bahn Mi</b> \$24<br>Citrus-braised pork shoulder, Daikon & carrot slaw, ciabatta, served with choice of soup or side salad   |
|  | <b>Mac &amp; Cheese</b> \$14<br>Penne noodles, blend of three cheeses   |

## BRICK OVEN

Flatbread - \$22 | Hand-Tossed - \$25 | Gluten Free (Hand-Tossed only) - Add \$9

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| <b>Divola</b><br>San Marzano tomato sauce, mozzarella, soppressata salami, spicy capicola, grilled shallot, honey drizzle | <b>The Forager</b><br>San Marzano tomato sauce, grilled wild mushroom, roasted red pepper, pesto | <b>Fig + Prosciutto</b><br>Smashed garlic confit, fig jam, prosciutto, fresh arugula, garlic oil base | <b>Supremo</b><br>San Marzano tomato sauce, smoked gouda, pepperoni, sausage, bacon, red peppers, green onions |
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## DESSERTS

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| <b>Warm Turtle Brownie</b> \$13<br>Pecans, vanilla bean ice cream, caramel, Cabernet chocolate sauce, whipped cream | <b>Chef's Sweet of the Week</b> \$12<br>Our weekly featured dessert with seasonal flair |
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