

THURSDAY

Happy Hour



PRESENTED BY *Chef Daniel Sorrentino*

ADD - ONS

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

SHARABLES

- Baked Goat Cheese** \$18
with honey drizzle
- Tuna Tartare** \$21
Fried rice cake, fresh avocado, green onion, Tobiko caviar
- Tenderloin Lettuce Wraps** \$21
Orange-ginger soy glaze, sesame seeds

SALADS & SOUP

- Terrace Side Salad** \$12
Spring mix, grape tomato, cucumber, red onion, pimento, crumbled goat cheese, ONYX vinaigrette
- Soup & Salad Duo** \$17
Terrace side salad with a cup of featured soup
- Chef's Soup** Cup - \$8 Bowl - \$11
A rotation of Chef Sorrentino's seasonal favorites

CHARCUTERIE

- Cheese Board** \$30
Trio of artisan cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast
- Small Board** \$35
Assortment of artisan meats & cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast
- Nosh Board** \$45
Chef's big board of artisan meats & cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast

HANDHELDS *Vegetarian: Proteins can be substituted for red wine braised portobello mushroom*

- Chef's Chicken Sandwich** \$24
Cajun-lime marinated chicken, chipotle aioli, tomato, hickory-smoked bacon, fried onions, romaine, stone ground brioche bun, served with choice of soup or side salad
- Bahn Mi** \$24
Citrus-braised pork shoulder, Daikon & carrot slaw, ciabatta, served with choice of soup or side salad

BRICK OVEN

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

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

DESSERTS

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



*The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness, these items are cooked to order. Please be advised that food and/or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients in any of our food and/or ask for an ingredient to be removed from your meal if possible.