



Executive Chef - Franco Paterno

Sous Chef - Rebecca Lentricchia

Get it Started

EDAMAME + Sea Salt- \$4

VEGGIE STACK + Green Goddess Dressing- \$6

GRILLED SWEET POTATO PLANKS + Horseradish Cream- \$4

WATERMELON FLIGHT + Sweet Balsamic Syrup- \$4

Will you Share with Me?

REFRESHING SUMMER FRUIT PLATE + a ginger-lime syrup- \$14

A BUNCHA SHRIMP = Two Shrimp + Two Bacon Wrapped Bourbon BBQ Shrimp + Two Lime Cucumber Shrimp- \$16

SHRIMP CORN DOG + Mango Ketchup- \$11

THAI BEEF LOLLYPOPS + Green Curry Coconut Sauce- \$12

LAZY SUSHI WITH SPICY TUNA in a bamboo steamer basket- \$13

COB LETTUCE WRAP = Chicken + Bacon + Tomato + Blue Cheese- \$9

AMERICAN KOBE BEEF SLIDER + Mighty Mo Sauce and Aged Cheddar- \$14

GRILLED FISH TACO = Fresh Slaw + Chipotle Sour Cream + Salsa Fresca + Guacamole- \$11

My Sweet Thing

WHOOPEE PIES... you choose- Chocolate- Carrot Cake- \$6 ea

MMM SORBET = A Special Tasting Consisting Roba Dolce Pink Grapefruit + Mango + Lemon Sorbet- \$6

MINI GELATO CONE TASTING = Roba Dolce Pistachio + Cappuccino + Coconut- \$6

“One cannot think well, love well, sleep well, if one has not dined well”

-Virginia Wolf