



LIGHT FARE MENU

GRINDERS, SANDWICHES, & WRAPS

all grinders, sandwiches, & wraps are served with chips and a pickle. substitute fries or a side salad for two dollars.

PRIME BURGER

6oz prime angus burger cooked to your liking with provolone, lettuce, and tomato. 13

CHICKEN SALAD

house made chicken salad with lettuce, tomato, and provolone cheese rolled up in a cheddar wrap. 9

EGGPLANT SANDWICH

lightly fried eggplant, marinara, and melted provolone on ciabatta bread. 9

SHORT RIB GRILLED CHEESE

slow braised pulled short rib meat with melted gouda cheese on artisanal bread finished with a touch of barbecue sauce. 14

THE ZACH WRAP

grilled chicken breast, prosciutto, provolone cheese, field greens, tomato, and balsamic reduction rolled up in a cheddar wrap. 10

HOT SAUSAGE D'ANGELO

grilled sausage and sautéed onions on a fresh baked roll with melted provolone cheese. 12

ITALIAN HOAGIE

provolone cheese, prosciutto, and italian meats topped with balsamic onions and tomatoes on a fresh baked roll. 11

MEATBALLS AND GRAVY

3 house made meatballs with melted provolone in a pool of house marinara. 10

CHEESE STEAK

choice of beef or chicken with sautéed onions on a fresh baked roll with melted provolone and a side of marinara. 10

CHICKEN CAESAR WRAP

blackened grilled chicken, lettuce, tomato, and caesar dressing in a cheddar wrap. 11

HOUSE REQUESTS

if you have a time constraint, please let your server know when you arrive.

a four dollar charge applies to split entrees.

a 20% gratuity will be added to parties of 6 or more.

please remove hats in the dining room.

WE HAVE GLUTEN SENSITIVE OPTIONS, PLEASE ASK YOUR SERVER.

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food born illness



LIGHT FARE MENU

SOUP & SALADS

italian wedding cup 3.5 bowl 6 zuppa del giorno cup 5 bowl 7

ADD TO ANY SALAD

8oz grilled flat iron 14 grilled chicken 8 grilled shrimp 6 grilled salmon 13 scallops 8

KALE SALAD

fresh kale tossed with almonds and pecorino cheese. finished with a lemon herb vinaigrette. 7

CATCH OF THE DAY SALAD

chef's fresh fish of the day on a bed of field greens, tomatoes, cucumbers, onions, roasted peppers, artichokes, and choice of dressing. 16

CHICKEN SALAD

house made chicken salad with lettuce, tomato. served over a bed of greens. 9

BEET SALAD

roasted beets tossed with arugula, pistachios and feta cheese. finished with a balsamic vinaigrette. 9

SHRIMP CAPRESE SALAD

sauteed shrimp with fresh basil tomatoes and mozzarella over chef's seasonal lettuce blend. finished with a balsamic reduction. 14

GRILLED CAESAR

romaine hearts grilled with house made caesar, anchovies, and croutons. 8

SMALL PLATES AND ENTREES

CALAMARI

flash fried, finished with a cherry pepper emulsion. 9

RAGÙ ALA BOLOGNESE

a ragù of beef, veal, and pork tossed with spaghetti. 14

FRIED BURATTA

fresh mozzarella stuffed with ricotta cheese, lightly breaded and fried. served in a pool of house marinara. 8

EGGPLANT CAPRESE

fried eggplant, roma tomatoes, fresh mozzarella cheese, prosciutto and basil leaves. served over fresh field greens with balsamic reduction and extra virgin olive oil. 14

BLACKENED CHICKEN ALFREDO

grilled chicken breast blackened, served over a bed of pasta with house made alfredo. 13

SHORT RIB PAPPARDELLE

slow braised pulled beef short rib tossed with roasted red peppers and house made ribbon pasta in a creamy demi glace. 16

WINTER GNOCCHI

house made winter squash and ricotta gnocchi, pan seared in a brown butter and sage sauce. 13

THE MARIE'S

grilled chicken breast and chef's vegetables with a side of peppercorn parmesan dressing. 13

CHEF'S DAILY FEATURE

a selection of chef's featured lunch items, please ask your server. mkt

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