



## • SMALL BITES •

<b>SOUP</b>	<b>CUP 5 / BOWL 7</b>
made fresh daily. <i>ask about today's selections</i>	
<b>MARCONA ALMONDS</b>	<b>5</b>
<b>DEVILED TRUFFLED EGGS (4)</b>	<b>6</b>
<b>GRILLED CIABATTA</b>	<b>4</b>
with aged balsamic, extra virgin olive oil	
<b>OLIVE BOAT</b>	<b>7</b>
assorted olives from around the world	



## SALADS

### ADD TO ANY SALAD:

**TUNA POKE (+6), CURED SALMON (+6),  
POACHED JUMBO SHRIMP (+6),  
ROASTED CHICKEN (+4), MARINATED TOFU (+4)**

<b>SIMPLE SALAD</b>	<b>7</b>
wild arugula, pistachios, parmigiano reggiano, house vinaigrette	
<b>DRUNKEN GOAT SALAD</b>	<b>12</b>
mixed lettuces, Drunken Goat cheese, dried cherries, toasted pumpkin seeds, pickled carrots, house vinaigrette	
<b>SIAM SALAD</b>	<b>12</b>
red cabbage, mixed lettuces, mandarin oranges, avocados, peanuts, nuoc cham vinaigrette	
<b>CHICKEN SALAD</b>	<b>15</b>
mustard aioli based chicken salad, red grapes, sweet onions, almonds, Stilton, mixed greens, cabbage, poppy seed vinaigrette	
<b>HOISIN TUNA POKE*</b>	<b>15</b>
tuna poke, spicy hoisin sauce, carrots, celery, chopped cabbage, greens, chives	
<b>HOUSE CURED SALMON*</b>	<b>15</b>
house cured salmon, mixed greens, shaved fennel, roasted beets, grated pecorino, sherry vinaigrette	



## ••• SHAREABLES •••

<b>HUMMUS</b>	<b>10</b>	<b>AHI POKE* CLASSIC HAWAIIAN STYLE</b>	<b>11</b>
traditional hummus made in house, baby carrots, grilled pita bread		avocado, seaweed salad, lahvosh	
<b>PIMIENTO CHEESE DIP</b>	<b>10</b>	<b>BURRATA</b>	<b>10</b>
Casey's Charleston roots coming through, potato chips, carrots, celery		pickled carrots, balsamic marinated tomatoes, basil, lahvosh	
<b>TRUFFLE CHIPS</b>	<b>6</b>	<b>SHRIMP COCKTAIL</b>	<b>10</b>
kettle potato chips, truffle oil, parmigiano reggiano		six jumbo wild caught shrimp, homemade cocktail sauce, fresh lemon	
<b>OYSTERS ON THE HALF SHELL</b>	<b>3/ea</b>	<b>KING CRAB LEGS</b>	<b>24</b>
Available daily until 6pm		half pound, cocktail & mustard sauce	

## ••• BRUSCHETTA •••

A GREAT WAY TO GET THE PARTY STARTED

<b>WARM CHEVRE, APPLES, FIG SPREAD</b>	<b>8</b>	<b>HOUSE CURED SALMON*, PESTO</b>	<b>9</b>
<b>SMASHED AVOCADO, TOMATO, CILANTRO, BALSAMIC REDUCTION</b>	<b>8</b>	<b>MARINATED BEETS, RICOTTA, CRUSHED HAZELNUTS, ORANGE ZEST</b>	<b>9</b>
<b>PROSCIUTTO, MASCARPONE, PISTACHIOS</b>	<b>9</b>	<b>HOUSE SMOKED BACON, BURRATA, SUN-DRIED TOMATOES</b>	<b>10</b>
<b>ROASTED BUTTERNUT SQUASH, WHIPPED CINNAMON FETA, CRISPY SAGE</b>	<b>9</b>	<b>FILET MIGNON, CARAMELIZED ONION JAM, BLUE CHEESE</b>	<b>10</b>

## PANINIS gluten free bread (+1)

**CHOOSE A SIDE:  
SALAD, CHIPS, OR SLICED APPLES.  
UPGRADE TO TRUFFLE CHIPS  
OR CUP OF SOUP +3**

<b>FROMAGE LOVER</b>	<b>12</b>
best grilled cheese ever - mozzarella, pimienta, Havarti	
<b>CALIFORNIA</b>	<b>13</b>
house roasted turkey, taleggio, apples, fig preserve, avocado	
<b>ITALIANO</b>	<b>15</b>
prosciutto, mozzarella, basil pesto, sun-dried tomatoes, truffle oil	
<b>ARTI HEARTY</b>	<b>13</b>
artichokes, sun-dried tomatoes, ricotta/chevre spread, arugula	
<b>BLT</b>	<b>14</b>
house smoked bacon, sun-dried tomatoes, greens, avocado, mustard aioli	
<b>PEPPERED BEEF</b>	<b>15</b>
cracked pepper filet mignon, caramelized onions, blue cheese aioli, greens, tomatoes	
<b>MEATBALLS AND CHEESE</b>	<b>14</b>
Cut butcher shop homemade meatballs, basil ricotta, tomato sauce, arugula	

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.