

salads FOR ONE OR MORE

SIMPLY CHOPPED romaine, red leaf lettuce, english cucumber, red onion, baby heirloom tomato, white wine vinaigrette **\$9**

add to any salad **PAN-ROASTED CHICKEN \$8 or SEARED BEEF TENDERLOIN MEDALLIONS \$12**

stone hearth pizza

BROCCOLI RABE, MUSHROOM + SAUSAGE

broccoli rabe pesto, local cremini mushrooms, italian sausage, roasted garlic, calabrian chili, mozzarella, parmigiano-reggiano **\$16**

SPICY PEPPERONI + GREEN ONION

tomato sauce, pepperoni, calabrian chili, green onion, mozzarella **\$15**

MARGHERITA

tomato sauce, mozzarella, roasted garlic, fresh basil **\$13**

BUFFALO CHICKEN

mozzarella, chicken, hot sauce, gorgonzola **\$15**

bar snacks

BOURBON-PRALINE BACON CRISPS

applewood smoked bacon, brown sugar-pecan rub, touch of bourbon

\$11

LOBSTER DEILED EGGS

fresh maine lobster, chives

\$12

MARINATED OLIVES

blend of imported mediterranean olives, spicy + fragrant marinade

\$8

TWICE COOKED DUCK WINGS

white pekin duck drumettes, slow braised with lemongrass + kaffir lime, flash fried, tangy chili glaze

\$16

shareable

CHARCUTERIE AND CHEESE BOARD

rotating selection of cured meats, artisanal cheeses, spreads + jams

\$24

BLISTERED SHISHITO PEPPERS

spanish olive oil, garlic-chimichurri sauce

\$12

CRISPY PARMESAN BRUSSELS

flash fried, parmesan, garlic, bacon, balsamic

\$13

HOUSE-CUT GARLIC FETA FRIES

thick-cut idaho potatoes, fried crisp, fresh herbs, garlic butter, feta cheese, chives

\$8 / \$12

All food menu items are served with the intention *to be shared.*

DIVIDE

and conquer

BROWN BUTTER LOBSTER GRILLED CHEESE SQUARES

maine lobster, cooper sharp, fontina, applewood smoked bacon, brown butter aioli, crispy sourdough **\$19**

sliders

BEEF TENDERLOIN

sliced tenderloin, garlic-chimichurri, manchego cheese, crispy shallots, potato roll

\$17

SOUTHERN BUTTERMILK FRIED CHICKEN

free-range organic chicken, herb mayo, pickles, lettuce, potato roll

\$14

KOBE BEEF

cooper sharp, sriracha ketchup, pickle + tomato, potato roll

\$16

our breads are **FRESH-BAKED** *every day*

ADULT SPIKED DRINKS

SERVED *with alcohol* **\$14**

IT WAS MINT TO BE

vanilla ice cream, tempus fugit crème de cacao, crème de menthe

ORANGE YOU GLAD YOU CAME TO TORBERT

vanilla ice cream, smirnoff orange vodka, cointreau

FOSTER THE BANANA

vanilla ice cream, diplomatico rum, crème de banane caramel



Friendly Reminder consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Have a food allergy? Please, let your server know.