

AUGUST



Appetizers

Fried Organic Green Tomatoes

With house made pimento cheese
and Bloody Mary marinated Gulf shrimp 14.99

Carmenet Chardonnay

Burrata and Peppers

Fresh burrata served with charred mini bells, drizzled with
12 yr. old aged balsamic, EVOO, micro basil, grilled ciabatta 14.99

Tiamo Chianti

Salad Special

Grilled Pineapple and Chicken Salad

Mixed organic greens tossed in Thai peanut dressing,
grilled pineapple, chicken breast, grape tomatoes,
shredded carrot, organic avocado 15.99

Butterfield Chardonnay

Pasta

Fontina and Cremini Mushroom Stuffed Ravioli

tossed in a creamy vodka sauce with
sautéed sweet Italian sausage, dotted broccoli pesto 24.99

La Fiera Montepulciano



Entée

Bone-in Ribeye Ala Florentine

18 oz. Certified Angus Beef, charbroiled with sea salt,
black pepper, olive oil, garlic, fresh rosemary & balsamic.
served with herb roast potatoes & fresh organic broccolini 49.99

Quilt Cabernet

Thanks for dining with us. We appreciate you!