

Happy Hour

September 1, 2010

Marinated Olives	5
Chopped Salad & Gorgonzola Vinaigrette	8.5
Organic Mixed Greens & Lemon Vinaigrette	8
Roasted Beets, Arugula, Orange & Goat Cheese	8.5
Burrata, Tomatoes, Chile Oil, Basil & Paesano Olive Oil	9
Mixed Cured Meats, Toasted Baguette, Olives & Cornichon	12.5
Poached Tuna, Organic Greens, Capers, Fennel & Red Onion	13.5
Little Gem Lettuce, Peach, Onions, Feta & Balsamic Vinaigrette	9.5

Executive Chef: Mark Gordon

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