

Grazing Boards

Mezze Platter

Burrata tomato de Odo Bruschetta, Kalamata olives, hummus, baba ghanoush, cucumber slices, carrots, chavre stuffed peppadew peppers, lavosh points, greek meatballs drizzled with tzatziki. 32

Charcuterie Board

Chef's assortment of seasonal and imported cheeses, prosciutto, alcohol infused assorted salamis, and thinly sliced prime rib, served with crostinis, assorted crackers, lavosh points, seasonal fruits, and selected jam. 32

Bruschetta Boards

Burrata Tomato de Odo

Toasted crostinis served alongside a luscious fresh burrata and a medley of roasted tomatoes, garlic, basil, and olive oil. Drizzled with balsamic. 16

Fig & Pig

Freshly toasted baguette slices with prosciutto, fig jam, and a creamy brie cheese spread. 17

Nutty Goat

Freshly toasted baguette slices topped with honey chevre cheese, dates, pistachios, local honey, salami, pesto. 18

Beefy Bliss

Brie cheese spread, caramelized onion, prime sirloin, sweet peppers and a bacon jam drizzle 18

Mediterranean Flat Breads

Classic Caprese

Basil pesto bed, fresh mozzarella, tomatoes. 16

Basil Pesto Chicken

Basil pesto bed, grilled chicken breast, fresh mozzarella with balsamic drizzle 17

Porky Parmesan

Parmesan alfredo bed, prosciutto, drizzled with our sweet onion jam. 17

Steak and Pepper

Tomato jam bed topped with thinly sliced prime rib, jalapeños, and cheddar cheese drizzled with Alfredo. 18

Cluck & Sizzle

Bacon jam bed, grilled chicken, artichoke hearts, fresh mozzarella cheese. 17

Greek Gyro

Shaved lamb, tomatoes, pickled red onion, and feta cheese crumbles finished with crispy iceberg lettuce and tzatziki. 18

Roasted Veggies

Basil pesto bed, grilled tomatoes, sweet peppers, zucchini, pickled red onion, and fresh burrata. 17

****Most all of our menu items can be made to be gluten free. Talk with your server about your options. Gluten free options are usually \$2 more****



Mezze Plates

Spinach Artichoke Dip

Our house made and baked spinach and artichoke dip served with fresh crostinis and lavosh points (flat bread triangles) for dipping. 16

Peppadew Poppers

A dozen sweet and sassy bite sized Peppadew peppers stuffed with herbed chevre and honey chevre served on a bed of ancient grains. 14

Baba Ghanoush

Smoky roasted eggplant with tahini, garlic, lemon and finished with olive oil. Served with lavosh points and vegetables.. 17

BarTini's Hummus

House made hummus with lavosh points (flat bread triangles) for dipping. Served with cucumbers, carrots, and celery. 15

Italian Focaccia

Made in house artisan italian flatbread infused with extra virgin olive oil, sea salt, and fragrant herbs for a rich, savory finish. Classic herb and garlic dip available upon request. 12

Duck Bacon Wontons

Five golden fried wontons stuffed with cream cheese, charred sweet corn, and duck bacon. Served on a bed of asian slaw with eel sauce 17

Kimchi Chicken Pot Stickers

Crispy dumplings filled with savory chicken and tangy kimchi served on a bed of Asian slaw with calabrian chili aioli. 14

Dessert Of The Month

Ask your server what our chef has to offer today!

Mediterranean Kabobs

Grilled Steak Kabobs

Grilled house marinated steak tips, grilled onion & bell peppers & skewered on a bed of warm ancient grains. 24

Greek Meatball Kabobs

Spiced lamb & beef meatballs with onion and bell peppers skewered on a bed of ancient grains and finished with a cool tzatziki sauce. 23

Classic Caprese Skewers

Cherry tomatoes, fresh mozzarella and basil leaves drizzled with a sweet and tangy balsamic glaze. Served on a bed of ancient grains and mixed vegetables. 18

Grilled Chicken Skewers

Marinated grilled chicken glazed with our house lemon pineapple reduction, served on a bed of warm ancient grains. 19

Grilled Shrimp Skewers

Grilled shrimp skewers marinated with cilantro, lime, and garlic, served on a bed ancient grains and mixed vegetables. 22

