



APPETIZERS

BURRATA

A fresh Italian cheese with a soft cream center, topped with sweet cherry tomatoes, basil oil and served with toasted crostini 9

CROSTINI

Toasted crostini topped with Marcona almond
Anaheim spicy pepper pesto, shaved
Serrano ham, manchego and honey 10

Toasted crostini topped with white anchovies,
roasted red pepper and arugula pesto,
Castelvetro olives and Parmesan shavings 10

CHARCUTERIE

A selection of imported and local cured meats and cheeses, served with Marcona almonds, olive medley and bread 15

CHEESE BOARD

A selection of imported and local cheeses, served with Marcona almonds, fruit compote and bread
3 cheeses - 11 | 4 cheeses - 14 | 5 cheeses - 17 | add a cheese - 3

MEDITERRANEAN PLATTER

A medley of olives, hummus, baba ghanoush, cucumbers, roasted tomato, feta and house-made pita 12

TAPAS PLATTER

Assorted small plates, ask your server for today's selection - price varies

SALADS

MIXED GREENS

Fresh, seasonal greens, radishes and salted cucumbers with a white balsamic vinaigrette 8

CAESAR

Romaine lettuce, aged pecorino shavings and croûtons with house-made Caesar dressing 9

ROASTED BEET

House-roasted marinated beets, shaved pickled fennel, arugula and ricotta salata with lemon vinaigrette 9

CRAB CAKE

Pan seared crab cake on a bed of seasonal greens with a lemon vinaigrette, pickled fennel and ricotta salata with sautéed onion and pepper medley and roasted red pepper aioli 15

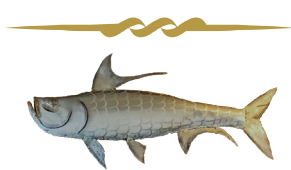
To any salad add Crabcake 7 | Chicken Salad 5 | Shrimp 5 | Charcuterie 6 | White Anchovies 2
with red pepper aioli

SIDES

broccoli salad, potato salad, cucumber salad, kettle cooked potato chips or macaroni & cheese 3

DESSERTS

Assorted desserts, ask your server for today's selections 7



ASK ABOUT OUR DAILY FEATURES
AND SEAFOOD SPECIALS

Our food is made with fresh,
seasonal, local ingredients.

With a focus on quality
created one meal at a time.



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE.

BRICK OVEN PIZZAS

12" RED PIZZA

Our Red Sauce base is made with San Marzano tomatoes blended with basil and olive oil.

MARGHERITA

Red sauce, buffalo mozzarella, Parmesan, pecorino, basil 13⁹⁵

SAUSAGE & PEPPER

Red sauce, fennel sausage, onions, roasted Anaheim peppers, mozzarella, Parmesan 14⁹⁵

PEPPERONI

Red sauce, pepperoni, caramelized Vidalia onions, Parmesan, mozzarella, basil 13⁹⁵

FOUR CHEESE

Red sauce, fontina, mozzarella, provolone, buffalo mozzarella 13⁹⁵

SANTORINI

Red sauce, feta, tomatoes, spinach and capicola ham 14⁹⁵

ANCHOVY

Red sauce, anchovies, caramelized Vidalia onions, roasted garlic and Parmesan under a crust of toasted Italian bread crumbs 13⁹⁵

CHARCUTERIE PIE

Red sauce, pepperoni, fennel sausage, bacon and caramelized onions, topped with mozzarella, Parmesan and basil finished with shaved Serrano ham 16⁹⁵

12" WHITE PIZZA

WENNY

Panna mushroom cream sauce, shiitake and cremini mushrooms, caramelized Vidalia onions, fontina cheese, asparagus, Speck prosciutto, topped with dressed arugula 15⁹⁵

THE BISHOP

Roasted cherry tomatoes, garlic, mozzarella and arugula pesto, topped with shaved Serrano ham, Parmesan and dressed arugula 15⁹⁵

TOMATO PIE

Roasted tomatoes, cheddar, mozzarella, goat cheese under a crust of Italian bread crumbs 14⁹⁵

PULLED PORK

House-roasted pork, provolone, Anaheim, jalapeño and cherry peppers, red onions and mozzarella 15⁹⁵

SHRIMP

Fresh local shrimp, spinach and cream sauce and fontina cheese finished with Parmesan and lemon 15⁹⁵

SPECKENWOLF

Speck prosciutto, red onion, mushrooms, mozzarella, garlic and olive oil 14⁹⁵

ROASTED VEGETABLE

House-roasted seasonal vegetables and mozzarella 14⁹⁵

QUATTRO FORMAGGI

Fontina, mozzarella, provolone, buffalo mozzarella 13⁹⁵

All pizzas are available on a gluten-free crust.

SANDWICHES

All sandwiches are served with a choice of broccoli salad, potato salad, cucumber salad, kettle cooked potato chips or macaroni & cheese

BEAUFORT CHEESESTEAK

Roast beef, caramelized onions and peppers, provolone cheese and horseradish sauce, mayo on buttered, toasted ciabatta bread 10⁹⁵

EURO

Serrano ham and manchego cheese drizzled with extra-virgin olive oil, served on a crusty baguette 8⁹⁵

BLACK SHEEP BPT

Bacon, pimento cheese, roasted green tomato and mayo on buttered, toasted ciabatta bread 9⁹⁵

ST. JOE

Capicola, Genoa salami, mortadella, provolone, roasted tomato and seasonal greens, drizzled with aged red wine vinaigrette served on a baguette 8⁹⁵

CUBAN

House-roasted pork, Speck prosciutto, pickles, Capicola ham, Swiss cheese, mustard and mayo on buttered, toasted ciabatta bread 9⁹⁵

NEW YORK

Pastrami on buttered, toasted pumpkinnickel rye with Swiss cheese, roasted onions and Lusty Monk spicy whole-grain mustard 9⁹⁵

CHICKEN SUMPIN'

Chicken Salad made with house-roasted chicken, seasonal greens and roasted tomatoes on buttered, toasted ciabatta bread 9⁹⁵

VEGGIE PITA

House-made pita stuffed with house-made baba ghanoush, cucumbers, radishes, tomatoes, pickled shallots, arugula and feta 8⁹⁵

All sandwiches can be prepared as a salad. Split sandwiches come with an extra side and a \$3 charge.

GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. All menu items are cooked to order.