

Appetizers

Deep Fried Cauliflower _____ 9:35

Served with pita and our own house fresh lemon tahini. Sounds simple but you won't believe this combo, one of the best things I've ever eaten.

Fresh House Handmade Gnocchi _____ 9:35

Topped with a basil pesto cream sauce and served with fresh, local, tomatoes and basil toast delizioso.

Nachos Camacho _____ 10:28

Our fried corn chips with black beans, pan fried corn, grilled onions, white cheddar, monterey jack and beautiful authentic salsa. Served with a side of sour cream and **made to order guacamole**... Oh so delicioso.

- Add \$4 for *NY Strip or \$3 for roasted chicken

The Triple Dip _____ 9:35

White bean hummus, Kalamata olive tapenade, Ajvar (Roasted red peppers, eggplant, garlic & olive oil). Beautiful colors, beautiful flavors. Served with Pita bread.

Homemade Cheese _____ 9:35

Our Homemade fresh daily cheese, Local honey and Aleppo Pistachios. Served with pita.

Ravioli _____ 9:35

Our goat cheese and rosemary Ravioli breaded with local organic cornmeal then deep fried to a golden brown served with a side of our marinara sauce.

Charcuterie _____ 15:89

Prosciutto di parma, Italian Mortadella, local sweet sopressata, Chapel Hill chevre, gorgonzola, fontina, marinated kalamata olives, homemade crostini, dark ale mustard. Perfect for sharing!

Salad

House Salad _____ 8:41

Mixed Greens, Tomatoes, Cucumbers, Carrots, Homemade croutons. Always refreshing!

Spinach Salad _____ 8:41

Spinach, Jicama, Onions, Almonds, Dried Cranberries, Orange Vin Dressing, Homemade Croutons.

Your choice of salad dressing :

Blue Cheese Lovers Delight. Be warned because it is Full of Blue cheese chunks, Orange vinaigrette, Extra Virgin olive oil & balsamic vinegar

Food



Tacos! Tacos! Tacos!

Three tacos served with either made from scratch red tomatillo or salsa verde on flour or corn tortillas. choose from the following:

Falafel Tacos: Fresh homemade falafel, lettuce, tomato, pickled beets, pickled jalapeños with fresh made tahini served with cornichons. **12:15**

Chicken: chicken tinga with a chipotle sauce, onion, red cabbage tomatoes, cilantro & homemade cheese. **12:15**

Carnitas: slow cooked pork with a citrus finish, pico de gallo, onion & radish. **12:15**

Mahi Mahi Tacos: Grilled Mahi. house made pico de gallo. red cabbage. avocado. **14:02**
citrus aioli.

* **NY Strip:** New York Strip Steak with onions, green peppers, cilantro & our melted homemade cheese. **14:02**

* ASTERISK ITEMS MAY BE COOKED TO ORDER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pizza

10" Stone Oven Pizza. Made with local organic flour and local in season fresh ingredients.

The Two O'clock _____ 13:08

Local pepperoni, local sweet Italian sausage, local organic flour, our tomato sauce with mozzarella cheese, evoo, local yum.

Tri Me _____ 11:22

Cream sauce base topped with sliced jalapenos, mandarin oranges, pistachios, mozzarella, evoo and our love. It's a little different, it's a whole lot of delicious.

D-Lite-Ful _____ 12:15

Extra virgin olive oil, fresh garlic, sauteed spinach, caramelized onions with ricotta and mozzarella cheeses.

The Med _____ 11:22

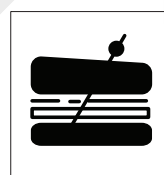
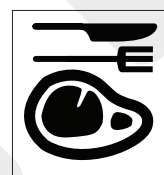
Tomato sauce, kalamata olives, roasted red peppers, evoo, artichoke hearts with feta and mozzarella cheeses.

Poultry in Motion _____ 13:08

Pesto sauce base, roasted chicken, sun dried tomatoes, evoo, mozzarella and gorgonzola cheeses.

Hawaii 5-0 _____ 13:08

Jack Lord's Favorite. Danish style ham, fresh pineapple, our homemade tomato sauce, premium mozzarella, and a taste of paradise.



Sandwiches

choice of: Fries, side salad or seasonal vegetable

Meatloaf Sandwich _____ 13:08

Our meatloaf wrapped with bacon with Italian spices, grilled onions and peppers. We then pan sear it with an Asian influenced chill sauce and serve it on a bed of garlic parmesan mashed potatoes on locally baked ciabatta bread.

Steak Sandwich _____ 14:02

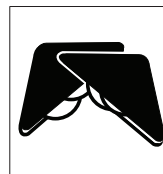
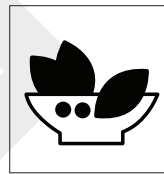
Choice New York Strip, grilled perfectly and served with sautéed portabellas then topped with a beautiful bechamel sauce and served on locally baked ciabatta bread.

Pimento Cheese _____ 9:35

Local cheddar and goat cheeses blended and mixed with our in house mayo and spices then grilled on locally baked whole wheat.

* Carnitas Sandwich _____ 12:15

Slow cooked pork with a citrus finish, homemade fresh cheese, avocados, red cabbage, grilled onions, pickled jalapenos, homemade salsa and tomato on our locally baked ciabatta bread.



Food II

Entrées

Crab & Lobster stuffed Ravioli _____ 14:02

Served in Mascarpone and Basil Sauce. Topped w/shaved Parmesan.

Fish Dish _____ 15:89

Wild salmon fillet alla Livornese, Pomodoro Sauce, Kalamata Olives, Sauteed Onions, Capers Roasted Potatoes in Rosemary, Roasted Asparagus.

Fresh House Handmade Gnocchi _____ 14:95

Topped with a basil pesto cream sauce and served with fresh, local, tomatoes and basil toast delizioso. This entree sized portion is perfect for a ravenous appetite or sharing with friends.

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