

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. \$15.9

HAND-CUT RIBEYE*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. \$40.9

MEATBALL SUB

House-made beef, pork + veal meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO \$17.9

- Available for lunch only, Monday - Saturday 11am - 2pm. •

BEYOND BOLOGNESE

Plant-based Beyond beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+ \$18.9

BLUEBERRY + TOASTED WALNUT BREAD PUDDING

Warm challah bread, toasted walnuts, fresh blueberries, house-made vanilla crème anglaise, vanilla bean ice cream. \$11.9

BAKED IRISH APPLE

Tullamore Dew Irish Whiskey, fresh-pressed apple cider, lemon, cinnamon. \$13

- bold + spicy •

APPLE CRISP

Fresh-pressed apple cider, cinnamon, Q ginger beer, lime. \$6

- sweet + spicy •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.