

Dinner



SMALL PLATES

Fourth Generation Sourdough <i>Baked fresh daily</i>	\$2-/\$1-
Thai Shrimp Spring Rolls <i>Celophane noodles, cucumber, carrot, scallion, Thai basil, cilantro, mint & sweet-n-sour cashew dip</i>	\$7-
Sautéed Calamari & House Gnocchi <i>Smoked tomato, bell pepper, onion, garlic, cumin, cilantro & roasted jalapeno pesto</i>	\$7-
Grilled Romaine Wrapped Mozzarella <i>Imported prosciutto, pepperoncini, herb-grilled bruschetta, warm tomato basil vinaigrette & sweet balsamic reduction</i>	\$10-
Southwestern Style Crab Cakes <i>Baby mixed greens, sweet corn salsa, and lemon-chive cream fraiche</i>	\$11-
Salmon & Tuna Timbale <i>Sake soy cured with shitake mushroom, avocado, cucumber, mint, chilies, wonton crisps & toasted sesame drizzle</i>	\$11-
Cheese Platter <i>Ask server for selection</i>	\$Market
Feature Soup	\$5-/\$6-

SALADS

Baby Field Greens <i>Strawberries, goat cheese, toasted pine nuts & balsamic vinegar</i>	\$7-
Tender Hearts of Romaine <i>Shaved parmesan, black skillet croutons, fresh lemon, garlic & Cardinis classic vinaigrette</i>	\$7-
Watercress Salad <i>Spiced walnuts, pear, gorgonzola, Belgian endive & aged sherry wine vinaigrette</i>	\$8-

ENTRÉES

Baked Penne Pasta	\$17-
<i>Tender chicken, sundried tomato, sweet cherry peppers, onion, rosemary, garlic, smoked Gouda & a light lemon cream</i>	
Prosciutto Plate-Baked Shrimp & Scallops	\$19-
<i>Angel hair, caramelized onion, roma tomato, fresh basil, sherry & pecorino crisp</i>	
Hickory Smoked Veal “Ravioli”	\$20-
<i>Porcini mushroom fettuccini, portobello, roasted eggplant, ricotta, fresh spinach & savory marsala cream</i>	
Grilled Pork Tenderloin	\$18-
<i>Brown sugar brined with molten maple walnut wonton, gingered sweet potatoes, pineapple salsa & cider-spiked demi-glace</i>	
Blue Corn Crusted Breast of Chicken	\$18-
<i>Stuffed with roasted peppers, corn, goat cheese, cilantro, black beans, salsa fresca, and orange, smoked chile sofrito</i>	
Pancetta Wrapped Mahi Mahi	\$19-
<i>Blue crab risotto, wilted arugula, roasted garlic & warm smoked tomato fennel ragout</i>	
Roast Salmon Tikka	\$19-
<i>Crispy vegetables, grilled red bliss potatoes, chickpeas, baby spinach & madras curry oil</i>	
Szechuan Style New York Strip	\$28-
<i>Sesame polenta stix, honey soy glazed asparagus, and a shitake black bean garlic-chili sauce</i>	
TaTaKi Glazed Yellowfin Tuna	\$21-
<i>Tempura fried shitake mushroom roll, toasted sesame, wasabi, pickled ginger, cucumber & light citrus soy vinaigrette</i>	
Portuguese Shellfish Stew	\$23-
<i>Grilled swordfish, shrimp, clams, calamari, mussels, bacon, tomato, onion, peppers, habanero chilies & fresh cilantro over oregano spoon bread</i>	
Grilled Filet of Beef	\$26-
<i>Boursin mashed potatoes, shoestring onions, French green beans, black truffle butter & red wine jus</i>	



Private parties and special events are always welcome.
Gift Certificates Available.

18% gratuity added for parties of 5 or more.

\$10 corkage fee

Entrée split fee please add \$5

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