

Soup of the Moment : Made from fresh ingredients at the Whim of the Kitchen Spirits	\$9
Twisted Caesar with Romaine Hearts, Baby Kale, Roasted Brussels Creamy Roast Garlic Schmear, Double Smoked Bacon & Shaved Parmagiano	\$12
Squash Puppies: Cornmeal, Roasted Squash & Comte Fritters with Smoked Jalapeno Goddess Dressing & Cider Balsamic Reduction	\$12
Roasted Sunburst Beets, Confit Fennel & Pear with Crumbled Stilton & Maple Spice Walnuts	\$13
Purely Perch – Grilled Lake Erie Perch Fillets, House Made Tartar, Fresh Lemon	\$16/\$23
Antipasto Board of Market Inspired Grazeables & Crostini	\$16
Sauteed Shrimp Skillet – Grilled Country Bread, Garlic & Smoked Chili, Grilled Lemon	\$15
Oysters: Daily Selection – On the half Shell w/ Fixin's or Baked 'Portafellar'	3 for \$9 6 for \$17
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House Made Crust and Fresh Tomato Sauce with Classic and Gourmet Toppings!	\$16
Margherita: Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella; Fresh Basil & Parmagiano	
Chicago: Tomato Sauce, Spicy Sausage, Roasted & Sweetie Drop Peppers Mozzarella, Smoked Chili	
Harvest : Garlic Oil Base ,Roasted Squash ,Caramelized Onion ,Mozzarella & Gruyere, Fresh Rosemary	
Tuscan: Olive Oil, Truffle Roasted Mushroom, Caramelized Onions, Mozza & Edam	
Classic: Tomato Sauce, Mozzarella, Pepperoni & Mushrooms	
Create Your Own: Sauce, Cheese & 2 Items	
Extra/ Substitute Items	\$2