GINGER + SOY

MAKE YOUR OWN BOWL

1 BASE
- Jasmine rice
- Brown rice
- Chilled rice noodles
- Green salad

2 PROTEIN
- Grilled chicken
- Chicken katsu
- Korean BBQ beef
- Spicy pork
- Bang bang shrimp
- Pan fried organic tofu

3 VEGETABLES
- Roasted beet
- Stir fried broccoli & garlic
- Bean sprout
- Fresh lettuce
- Caramelized sweet onion
- Stir fried glazed sweet corn
- Thai basil
- Cilantro
- Pickled vegetables
- Edamame (soy bean)
- Zucchini
- Kimchi

4 SAUCE
- Thai red curry
- Honey glazed poppy seed
- Teriyaki
- Gochujang spicy
- Cilantro lime cream
- Wasabi

5 GARNISH
- Sesame oil
- Sesame seed
- Toasted nut
- Crispy garlic

EVERYDAY PLATES

GINGER CHICKEN $7.95
Sliced chicken breast tossed in a ginger sauce

SESAME CHICKEN $7.95
Boneless chicken fried to a delicious crisp and tossed in a sweet sauce with sesame seeds

TERIYAKI CHICKEN $7.95
Thinly sliced steak/chicken/shrimp grilled in a homemade teriyaki sauce

TERIYAKI TOFU $7.95
Tofu lightly deep-fried with teriyaki sauce

CHICKEN KATSU $8.95
Chicken cutlet deep-fried in panko bread crumbs

FLONDER KATSU $8.95
Flounder deep-fried in panko bread crumbs

MONGOLIAN BEEF $9.95
Sweet, soy-glazed flank steak seared with scallions and garlic

YAKISOBA NOODLES $8.95
Japanese sauteed noodles with mixed vegetables in a special sauce and sprinkled with sesame seeds

PAD THAI NOODLES $9.95
Thai rice noodles stirried a sweet and tangy Pad Thai sauce, with egg, bean sprouts, scallions, sprinkled with crushed peanuts, and fresh lime

BULGogi $8.95
Thin sliced rib-eye steak marinated in soy sauce

SPICY PORK $8.95
Thin sliced pork marinated in a spicy gochujang based sauce

HONEYGLAZED CHICKEN $8.95
with vegetables

DUMPLINGS

JAPANESE DUMPLINGS $3.95
5 PIECES
- GyOza
  pork, shrimp, chicken, and vegetables

SHU MAI $5.95
pork, shrimp

KOREAN DUMPLINGS $4.95
5 PIECES
- Mandoo
  chicken, pork, beef, shrimp, tofu, sweet potato, and cucumber

CHINESE DUMPLINGS $4.95
5 PIECES
- Har Gow
  shrimp dumplings

SHAOMAI $3.95
small steamed dumplings with pork or prawns

GUOTIE (POT STICKERS) $4.95
norther chinese-style of dumpling

CHA SIU BAO (2 PC.) $4.95
bun with Cantonese BBQ pork filling

ADDITIONAL TOPPINGS $1
- Roasted sliced pork belly
- Dried seaweed
- Green onion
- Bean sprout
- Boiled egg
STARTERS

JUMBO SHRIMP COCKTAIL  8
with spicy cocktail sauce

FRIED MUSHROOMS  5
with garlic chutney ranch

MUSSELS  9
in white wine, butter and shallots

FRIED GREEN TOMATOES  9
with house made buffalo mozzarella and remoulade sauce

SOUPS

FRENCH ONION AU GRATIN  5
VICHYSOISSE  4
LOBSTER Bisque  6

SALADS

starter or entrée
add salmon, shrimp, chicken 5  add sliced ribeye 7

CHOPPED  5/8
cucumber, tomato, roasted corn, avocado, bacon and red onion with red wine vinaigrette

WEDGE  5
iceberg, tomatoes, blue cheese, bacon, blue cheese dressing

CAESAR  5/8
romaine, croutons, anchovies, house caesar dressing

HOUSE  4/6
baby greens, balsamic vinaigrette

ENTRÉES

includes choice of two sides except where indicated*

AGED RIBEYE  10oz/18  14oz/22

FILET MIGNON  6oz/16  8oz/22

PORTERHOUSE  30
16oz, dry-aged and wood fired

JUMBO LUMP CRAB CAKES  18
with spicy remoulade

GRILLED SALMON  15
with blood orange glaze

SEARED AHI TUNA  22

LOBSTER MAC & CHEESE*  18

ROASTED HALF CHICKEN  15

SAFFRON RISSOTO  12
with roasted asparagus, heirloom tomatoes and fresh peas

SIDES

all sides 3

pommes frites  broccoli with hollandaise
potatoes au gratin  grilled asparagus
twice baked potato  sautéed mushrooms

DESSERTS

NY CHEESECAKE  5
CRÈME BRULÉE  6
CHOCOLATE MOUSSE  5
ICE CREAM SUNDAY  5/7
**SALAD BAR**

**Small Bowl $6**

**Large Bowl $8**

**GREENS**
- local mixed field greens
- organic baby spinach
- local romaine lettuce

**VEGETABLES**
- cucumbers, organic
- cherry tomatoes, organic
- green and red peppers
- red onion
- broccoli
- cauliflower
- shredded carrots
- corn
- peas

**BEANS + TOPPINGS**
- red kidney beans
- garbonzo beans
- sunflower seeds
- raisins
- sliced bell peppers
- sliced black olives

**CHEESES + MIXED SALADS**
- feta
- cottage
- shredded parmesan
- boiled eggs
- pasta salad
- potato salad
- albacore tuna salad

**SOUPS**

**WHITE BEAN**
- house cured bacon
- roasted tomatoes
- pesto

**LOCAL VEGETABLE**
- North Carolina red wheat berries
- parmesan

**SPLIT PEA**
- local sausage fennel

**CHICKEN/TURKEY NOODLE**

**CHICKEN/TURKEY GREEN CHILE POZOLE**

**BEEF STEW/VEGETABLE BEEF**

**CHICKEN LIME SOUPS**
- lemon grass broth
- local bok choy
- roasted pork belly
- house made rice flour dumplings

**CURRY HALAL LAMB AND POTATO**

**SANDWICHES**
- includes potato salad

**FARMSTEAD BURGER**
- North Carolina or Turkey
- N.C. cheddar
- local lettuce and tomato
- red onion
- Duke’s mayo
- Lusty Monk mustard

**FARMSTEAD BLT**
- house cured bacon
- local lettuce and tomato
- basil mayo

**PULLED PORK**
- smoked paprika roasted pork shoulder
- house made Q kimchee slaw

**LOCAL SAUSAGE BAHN MI**
- pickled salad
- spicy mayou
- toasted sesame

**TURKEY**
- house cured bacon
- avocado
- local lettuce and tomato
- Farmstead thousand island dressing

**CHICKEN**
- herb roasted chicken
- local mozzarella
- caramelized onions
- mushrooms
- basil pesto

**ENTREES**
- includes choice of side

**CHICKEN/TURKEY POTPIE**
- rosemary
- capers
- golden raisins

**ROASTED CHICKEN**
- ponzu blistered grapes
- rosemary
- sauteed peppers
- onions

**BBQ CHICKEN**
- BBQ country style ribs

**LAMO SALTILLO**
- Peruvian beef styry fry
- french fries
- local tomatoes
- fresh cilantro
- red onions

**JERK CHICKEN**
- slow smoked jerk spice bone in chicken
- mopped with house made BBQ sauce
- served with rice, peas and fried plantains

**PERNIL PORK**
- citrus cilantro adobo marinated pork shoulder
- slow roasted

**SIDE**
- includes choice of side

**KIMCHEE SLAW**

**GREEN BEANS + STEWED TOMATOES**

**CREAMED CORN**

**MAPLE ROASTED BRUSSELS**

**JASMINE RICE**

**BUTTERMILK MASHED POTATOES**

**N.C. CHEDDAR MAC**

**FARMSTEAD FRIES**

**CARVING STATION**
- includes compost salad

**HERB ROASTED CHICKEN/TURKEY**

**SLOW ROASTED BRISKET**

**CEDAR ROASTED SALMON**

**SMOKED PAPRIKA ROASTED FRESH HAM**

**PORCETTA STYLE PORK LOIN**

**HALAL LAMB**

**GARLIC ROASTED BEEF TRI TIP**

**ROASTED LOCAL SAUSAGE**

**PEACH GLAZED PORK BELLY**

**SAUCES**

**MUSHROOM AND CARAMELIZED ONION**

**HOUSE MADE BBQ**

**PESTO MAYO**

**LUSTY MONK MUSTARD**

**FARMSTEAD KETCHUP**

**BALZAMIC ROSEMARY VINAIGRETTE**

**SANDWICHES**
- includes potato salad

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- North Carolina or Turkey
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- red onion
- Duke’s mayo
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- avocado
- local lettuce and tomato
- Farmstead thousand island dressing

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- caramelized onions
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- includes choice of side

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- slow roasted
## Gelato Bar

<table>
<thead>
<tr>
<th>1 Scoop</th>
<th>2 Scoops</th>
<th>3 Scoops</th>
<th>Add Nutella +1</th>
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</thead>
<tbody>
<tr>
<td>Gelato</td>
<td>Sorbetto</td>
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<tr>
<td>Cappuccino</td>
<td>Lemon</td>
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<tr>
<td>Dolce de Leche</td>
<td>Mango</td>
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<tr>
<td>Hazelnut</td>
<td>Mint Chocolate Chip</td>
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<tr>
<td>Pistachio</td>
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<tr>
<td>Salted Caramel</td>
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<tr>
<td>Mint Chocolate Chip</td>
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<tr>
<td>Chocolate</td>
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<td>Vanilla</td>
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## Coffee

<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Drip Coffee</td>
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<td>2.25</td>
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<tr>
<td>Espresso</td>
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<td>2.25</td>
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<tr>
<td>Red Eye</td>
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<tr>
<td>Americano</td>
<td>2.5</td>
<td>3</td>
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<tr>
<td>Macchiato</td>
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<td>Cappuccino</td>
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<tr>
<td>Caffe Latte</td>
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<tr>
<td>Latte Nutella</td>
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<tr>
<td>Mocha Latte</td>
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<tr>
<td>Caramel Lecche</td>
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<td>4.5</td>
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<tr>
<td>Chai Latte</td>
<td>3.75</td>
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<tr>
<td>Matcha Green Tea Latte</td>
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<tr>
<td>Vietnamese Iced Coffee</td>
<td>4.5</td>
<td>5</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>2.5</td>
<td>3</td>
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<tr>
<td>Organic Whole Leaf Tea</td>
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<td>2.25</td>
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## Frappes

<table>
<thead>
<tr>
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<tbody>
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<td>Chai</td>
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## Smoothies & Juices

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<tr>
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<th>21 oz.</th>
<th>20 oz.</th>
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<tbody>
<tr>
<td>Smoothies</td>
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<tr>
<td>Strawberry</td>
<td>juicy strawberries, banana, orange juice, strawberry sorbet</td>
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<tr>
<td>Mango</td>
<td>mango, banana, orange juice, mango sorbet</td>
<td></td>
</tr>
<tr>
<td>Raspberry</td>
<td>Raspberries, banana, apple juice, strawberry sorbet</td>
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<tr>
<td>Juices</td>
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<td></td>
</tr>
<tr>
<td>Green Monster</td>
<td>kale, cucumber, celery, spinach, green apple</td>
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<tr>
<td>Healthy Boost</td>
<td>beet, apple, celery, carrot, ginger</td>
<td></td>
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<tr>
<td>Delicious Trio</td>
<td>pineapple, orange, apple</td>
<td></td>
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<tr>
<td>Orange</td>
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<tr>
<td>Apple</td>
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## Croque Monsieur
- Croque Monsieur: 7
  - black forest ham, swiss, dijonaise
  - add organic arugula +1
  - add vine ripe tomato +1
  - add farm fresh egg +2
- Truffled Hummus: 7
  - fresh vegetables, organic arugula
- Chicken Pesto: 8
  - Local all-natural chicken breast, organic arugula, pesto, roasted tomatoes, fresh mozzarella, balsamic glaze
- Apple & Brie: 7
  - truffle honey, organic arugula
- Cinnamon Sugar: 5
- Nutella: 6
- Banana Foster: 6
- Crepe Suzette: 6

## Crepes

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<tr>
<td>Steak Pizzaiola</td>
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<tr>
<td>Eggplant Mozzarella</td>
<td>7</td>
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<tr>
<td>Pimento Cheese &amp; Bacon</td>
<td>6.25</td>
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<tr>
<td>Turkey Avocado</td>
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<tr>
<td>Portobello Spinach &amp; Artichoke</td>
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CARVED TO ORDER
served with two sides
JB’S FLANK STEAK
marinated and grilled over our wood fire
$9 $12

COAL BRAISED BEEF BRISKET
spiked with garlic, seasoned to perfection
$9 $12

PRIME RIB AU JUS
$10 $15

CHOP HOUSE CLASSICS
served with two sides
NY STRIP
$10 $15

BONE IN PORK CHOP
brined in-house and grilled to order
$10 $16

ROTISERIE CHICKEN
QUARTER CHICKEN $7
HALF CHICKEN $9

SALADS
CLASSIC CAESAR
romaine, parmesan, croutons, caesar dressing
$5

SPINACH AND PEAR
baby spinach, pickled red onion, d’anjou pears with red wine vinaigrette
$6

APPLE AND FENNEL CHOPPED SALAD
apple, fennel, arugula, romaine, almonds and dried cranberries with white wine vinaigrette
$6

PAELLA
PAELLA MIXTA
shrimp, chorizo, chicken, roasted peppers, tomatoes and peas
$8 $12

VERDURAS
seasonal vegetables, red peppers, green beans, tomatoes, and artichoke hearts
$7 $10

LA MARINERA
shrimp, calamari, clams and market catch with roasted red peppers and tomatoes
$9 $12

SANDWICHES
served with one side
PRIME RIB STEAK SANDWICH
on toasted baguette with horseradish swiss, mushrooms and onions
$9

CHOP HOUSE STEAK BURGER
made in house with ground sirloin, grilled to order, served on a brioche bun with lettuce and tomato, choice of signature steak sauce
$9

MARINATED GRILLED CHICKEN BREAST
grilled to order and served on brioche bun with lettuce and tomato, choice of signature steak sauce
$8

DESSERTS
FLOURLESS CHOCOLATE TORTE
$5
CARROT CAKE
$5
TIRAMISU
$5

SIDES
cheesy twice baked potato $3
$2.50 EACH OR $7 FOR THREE
garlic mashed potatoes, roasted seasonal vegetables, steamed broccoli, beer battered onion rings
BREAKFAST

BREAKFAST BLUE PLATE $7
Scrambled eggs with two sides and biscuit or toast

OMELLETS TO ORDER $8
Local free range two egg omelet with your choice of fillings, one side and biscuit or toast

TWO BISCUITS WITH GRAVY $4

BUILD A BISCUIT

$2
- add cheese +$0.50
- add country ham, sausage, or bacon +$2
- add egg +$1
- add fried chicken breast +$2

LUNCH & DINNER

FRIED CHICKEN
Quarter - $7 Half - $9
Served with two sides

PULLED PORK BBQ
Sandwich and side $8
Platter with two sides $9

PO’ BOY OF THE DAY $8
See our specials board for today’s sandwich, served on New Orleans-style French bread, “dressed” with mayo, lettuce, tomato, and pickle. Served with choice of side

MAC AND CHEESE $2.5
DIRTY RICE $2.5
COLLARD GREENS $2.5
POTATO SALAD $2.5
BAKED BEANS $2.5
COLE SLAW $2.5
GREEN BEANS $2.5

DESSERTS

APPLE BREAD PUDDING $5
Banana pudding $4
Seasonal cobbler $4 add vanilla ice cream $2

SAUSAGE $3
COUNTRY HAM $3
BISCUITS $2
SAUSAGE GRAVY $2
FRUIT $3

HASH BROWNS $2.5
CHEESY HASH $3
BROWN CASSEROLE $3
GRITS $2
HOT OATMEAL $2.5
BACON $3
LUNCH COMBO MEALS

VEGETARIAN/VEGAN ~ 7
choice of 2 vegetarian sides, basmati rice, nann bread

NON-VEGETARIAN ~ 8
choice of chicken, 1 vegetarian sides, basmati rice, naan bread

DINNER COMBO MEALS

VEGETARIAN/VEGAN ~ 8
choice of 3 vegetarian sides, basmati rice, nann bread

NON-VEGETARIAN ~ 9
choice of chicken, 2 vegetarian sides, basmati rice, naan bread

APPETIZERS

VEGETABLE SAMOSA (2 PC) ~ 4
LAMB SAMOSA (2 PC) ~ 5
GOBI PAKORA (5 PC) ~ 4
ALOO BHONDA (4 PC) ~ 4
VEGETABLE PAKORA (5 PC) ~ 4

MADALA DOSAI ~ 8
A thin lentil and rice crepe wrapped with savored potatoes, served with coconut chutney and sambar

CHICKEN TIKKA DOSAI ~ 10
Thin slices of chicken tikka sautéed with onions and ginger, wrapped in dosa and served with coconut chutney and sambar

SADA DOSAI ~ 6
Plain crepe served with sambar, and coconut chutney

VEGETABLE DOSAI ~ 8
Sautéed mixed vegetables wrapped in dosa, served with coconut chutney and sambar

A LA CARTE

LAMB ~ 12    CHICKEN ~ 10    BEEF ~ 12    SHRIMP ~ 12
(Add $1 for halal meat)

KORMA
choice of protein, mild onion sauce, with almonds, cashews and mild herbs and spices, garnished with fried onions

BHUNAS
choice of a protein, brown thick sauce cooked in its’ own juices with garam masala

JALFRAZIE ~ 8
choice of protein, cooked with vegetables in a brown masala sauce garnished with coriander leaves

VINDALOO ~ 8
choice of protein, tangy and spicy hot sauce, goan style

ALOO METHI ~ 8
BHINDI MASALA ~ 8
MUTTER PANIR ~ 8
PANIR MAKHANI ~ 8
DAL MAKHANI ~ 8
VEGETABLE MAKHANI ~ 8

TANDOORI BREADS

NAAN ~ 2
ONION KULCHA ~ 3
GARLIC NAAN ~ 3
PESWARI NAAN ~ 4
CHICKEN TIKKA NAAN ~ 5
PANIR KULCHA ~ 4

A LA CARTE

served with basmati rice

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choice of 2 vegetarian sides, basmati rice, nann bread

NON-VEGETARIAN ~ 8
choice of chicken, 1 vegetarian sides, basmati rice, naan bread

DINNER COMBO MEALS

VEGETARIAN/VEGAN ~ 8
choice of 3 vegetarian sides, basmati rice, nann bread

NON-VEGETARIAN ~ 9
choice of chicken, 2 vegetarian sides, basmati rice, naan bread

TANDOOR DELIGHTS

served with basmati rice

PANIR TIKKA ~ 10
CHICKEN TIKKA ~ 10
CHICKEN MALAI KEBABS ~ 10
CHICKEN TANDOORI ~ 10
FISH TANDOORI ~ 12
SHRIMP TANDOORI ~ 12
SHRIMP MALAI KEBAB ~ 12
LAMB SHEEK KEBAB ~ 12

DESSERTS

GULAB JAMUN ~ 3
KHEER ~ 3
RASMALAI ~ 3

LASSI

MANGO ~ 3
STRAWBERRY ~ 3

vegetarian dishes
ITALIAN SAUSAGE 8
on hoagie with sautéed peppers and onions, dijon

BRATWURST 8
on hoagie with sauerkraut, grainy mustard

CHILI DOG 7
*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**Many of our products contain or may come into contact with common allergens, including wheat, nuts, soy, tree nuts, milk, eggs and fish/shellfish.

FOOD ALLERGENS - AVAILABILITY
We want to ensure that safe and delicious options are available for all of our customers. However, everyone should be aware that we handle and prepare one or more of the following allergens: egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products and other allergens in this location. In many cases we are able to adjust or substitute part of a dish depending on your needs.

PLEASE TELL US
When you inform us of your sensitivity or the need for separation before placing your order, we will use different work surfaces, utensils and ingredients so that we can ensure that you have the safest possible dining experience here in our restaurant.
### Sushis

<table>
<thead>
<tr>
<th>Roll</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll</td>
<td>6.25</td>
<td>Crab, avocado, cucumber</td>
</tr>
<tr>
<td>Spicy Avocado Chicken Roll</td>
<td>6.25</td>
<td>Grilled chicken, cucumber</td>
</tr>
<tr>
<td>Veggie Roll</td>
<td>6.25</td>
<td>Avocado, cucumber and pickled carrot</td>
</tr>
<tr>
<td>Veggie Spring Roll</td>
<td>6.25</td>
<td>Avocado, lettuce, carrot and cilantro</td>
</tr>
<tr>
<td>Spicy Tuna Roll</td>
<td>7.49</td>
<td></td>
</tr>
<tr>
<td>Salmon Crunch Roll</td>
<td>7.49</td>
<td></td>
</tr>
<tr>
<td>Creamy Veggie Roll</td>
<td>7.49</td>
<td>Beet, avocado and lettuce roll topped with ricotta cheese sauce</td>
</tr>
<tr>
<td>Green Rainbow Roll</td>
<td>7.49</td>
<td>California roll topped with avocado</td>
</tr>
<tr>
<td>Maru Roll</td>
<td>7.49</td>
<td>Crab salad, cucumber roll topped with salmon, avocado, and honey poppy seed sauce</td>
</tr>
</tbody>
</table>

### Sashimi Bowls

<table>
<thead>
<tr>
<th>Bowl</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose: Sushi Rice or Salad</td>
<td>8.49</td>
<td></td>
</tr>
<tr>
<td>Dressing: ginger, wasabi, or vinaigrette gochujang</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toppings: Lettuce, avocado, beef, cucumber</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Sushi Bento

<table>
<thead>
<tr>
<th>Bento</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Sushi Bento</td>
<td>12.95</td>
<td>Combination of nigiri, sushi rolls and salad</td>
</tr>
<tr>
<td>Deluxe Sushi Bento</td>
<td>14.95</td>
<td></td>
</tr>
</tbody>
</table>

### Make Your Own

1. **Rice**
   - White or brown

2. **Insides** (choose three)
   - **Proteins**: Tuna, salmon, spicy tuna, cooked shrimp, snapper, masago, crab salad, tamago, lobster salad, unagi, crab
   - **Veggies**: Cucumber, avocado, carrot, lettuce, cream cheese, crunch, jalapeño, cilantro

3. **Toppings**
   - Avocado, crunch, mango, jalapeno, sliced almond, Japanese slaw, lettuce

4. **Sauce**
   - Sesame oil, sriracha, wasabi, white, poppy seed
<table>
<thead>
<tr>
<th>SALADS</th>
<th>1 PORTION</th>
<th>$4</th>
<th>2 PORTIONS</th>
<th>$6</th>
<th>3 PORTIONS</th>
<th>$8</th>
<th>4 PORTIONS</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPINACH</td>
<td>sliced mushroom, balsamic vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>KALE</td>
<td>dried cranberry, queso fresco, lime vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FATTOUCH</td>
<td>mixed greens, tomatoes, cucumber, lemon &amp; oil</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MEDITERRANEAN</td>
<td>potato salad, fresh herbs, lemon vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>QUINOA</td>
<td>grilled seasonal local vegetables</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ROASTED BRUSSEL SPROUT</td>
<td>parmesan, balsamic vinaigrette</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ORZO</td>
<td>olive, peppers, green onions</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>MOROCCAN COUSCOUS</td>
<td>dry fruit, citrus dressing</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BEET</td>
<td>roasted fennel</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGAN PASTA</td>
<td>dehydrated tomato</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SWEET POTATO</td>
<td>corn maple syrup dressing</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HUMMUS</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>BABA GHANOUJ</td>
<td></td>
<td></td>
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<tr>
<td>TABBOULEH</td>
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<table>
<thead>
<tr>
<th>SOUPS</th>
<th>DAILY</th>
<th>$4</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETARIAN LENTIL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHITE BEAN MINESTRONE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOMATO BASIL WITH SOY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LOADED POTATO WITH BACON</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SPICY THAI COCONUT CHICKEN</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOT MEALS</th>
<th>ROTATING</th>
<th>$5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>STUFFED PEPPER</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LEBANESE MOUSSAKA</td>
<td>herbed rice, raisin</td>
<td></td>
</tr>
<tr>
<td>HERBED LENTIL &amp; RICE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SPINACH LASAGNA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGETABLE CURRIED TOFU</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DEHYDRATED TOFU</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SPANAKOPITA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PASTA OF THE DAY</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SANDWICHES</th>
<th>$5.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>FALAFEL</td>
<td>with tahini sauce</td>
</tr>
<tr>
<td>BIG CHEESE</td>
<td>pesto, tomatoes, cheddar, swiss, pepper jack</td>
</tr>
<tr>
<td>EGGPLANT</td>
<td>hummus, roasted vegetables</td>
</tr>
</tbody>
</table>
PASTA YOUR WAY  small $5.00 //  regular $7.00

Pick a pasta dish + add a protein + up to two toppings—served with a garlic breadstick

pick 1

SPAGHETTI POMODORO
pomodoro sauce + spaghetti + romano

FETTUCCINE ALFREDO
parmesan alfredo sauce + fettuccine

RIGATONI IL FORNO
spicy arrabbiata sauce + rigatoni + romano

CASARECCE BASIL PESTO
basil pesto + casarecce + romano

add 1

Proteins

$1.50
parmesan-crusted chicken
grilled chicken
sausage
meatball

$2.00
fried calamari
salmon

Toppings

add 1-2

no charge
artichoke hearts
roasted onions & peppers
sauteed mushrooms
roasted grape tomatoes
sun-dried tomatoes

baby spinach
peppadews
mozzarella
shaved romano
basil
IL FORNO CHEF-INSPIRED PASTAS

small $6.50 // regular $8.50
Served with a garlic breadstick

CHICKEN ALFREDO
grilled chicken +
parmesan alfredo sauce +
fettuccine + spinach +
mushrooms + romano

MEATBALLS AND SPAGHETTI
two large meatballs +
pomodoro sauce + spaghetti +
romano

SPICY IL FORNO
fennel sausage + spicy arrabbiata sauce +
rigatoni +
green onions + tomatoes +
romano

CHICKEN BASIL PESTO
grilled chicken + fresh basil pesto sauce +
casarecce + tomatoes + red peppers +
romano

EXTRAS

FRIED CALAMARI AND PEPPERS $6.50
+ side of marinara or basil lemon aioli

CHICKEN WINGS 5 / $4.50 10 / $8.50
CHOICES: mild, hot, barbecue, dry rub
+ side of ranch or blue cheese dressing

SIGNATURE SOUP $4.50

DRINKS

ICED TEA $1.80

SAN PELLEGRINO ITALIAN SODAS $2.50
FLAVORS: lemon, grapefruit, orange, raspberry

SAN PELLEGRINO WATER $2.00

BOTTLED SPRING WATER $1.50
IL FORNO WOOD-FIRED ARTISAN PIZZAS $8.50

Neapolitan
with mozzarella, crushed San Marzano style tomatoes, romano and fresh basil

BECCORINO pepperoni + sausage + peppadews + basil

HARVEST bruschetta tomatoes + mushrooms + red onions + green peppers + green olives + basil

MARGHERITA $7.00 fior di latte mozzarella + fresh basil + olive oil

BLAISE chilis + soppressata + honey + basil

East Coast
with mozzarella, romano and our East Coast style red sauce

PJ’S NEW YORKER sausage + pepperoni + mushrooms + red onions + green peppers

ARIA chicken + bacon + peppadews + roasted grape tomatoes

SEDONA chorizo + roasted corn + roasted red peppers + jalapeños + cilantro + chipotle

QUATTRO sausage + meatballs + pepperoni + soppressata

Infused Olive Oil
with mozzarella and extra-virgin olive oil, infused with Italian spices

BRUSCHETTA basil pesto + fior di latte mozzarella + roasted grape tomatoes + ricotta + arugula + balsamic glaze + romano

KYLE’S BBQ pulled pork + bacon + bbq sauce + onion strings

SKADOOSH chicken + bacon + honey sriracha + red onions + jalapeños + ciantro

SALSICCIA mozzarella + provolone + fennel sausage + chorizo + onions + romano

DESIGN YOUR OWN PIZZA $6.50 cheese only // $7.50 1 topping // $8.50 2 to 4 toppings

pick one + add toppings

RED crushed tomatoes or red sauce + mozzarella + romano

WHITE infused olive oil + mozzarella + romano

GREEN fresh basil pesto + mozzarella + romano
**CIABATTAS** $7.50
Sandwiches with freshly-baked bread

**MEATBALL** beef and pork meatballs + provolone + pomodoro sauce + topped with romano

**SAUSAGE & PEPPERS** sausage + roasted onions & peppers + topped with provolone

**PORTOBELLO BASIL** portobello mushrooms + melted swiss + mixed greens + tomatoes + onions + basil lemon aioli

**ITALIAN** ham + capicola + salami + provolone + lettuce + roma tomatoes + onions + banana peppers + italian dressing

**PIADINI** $7.00
Two grilled loaded breadsticks

**CHEF SPECIALTIES** two selections daily

**EXTRAS**

**FRIED CALAMARI AND PEPPERS** $6.50
+ side of marinara or basil lemon aioli

**CHICKEN WINGS** 5/$4.50 10/$8.50
CHOICES: mild, hot, barbecue, dry rub + side of ranch or blue cheese dressing

**SIGNATURE SOUP** $4.50

**DRINKS**

**ICED TEA** $1.80

**SAN PELLEGRINO ITALIAN SODAS** $2.50
FLAVORS: lemon, grapefruit, orange, raspberry

**SAN PELLEGRINO WATER** $2.00

**BOTTLED SPRING WATER** $1.50

**DESIGN YOUR OWN PIZZA**

$6.50 cheese only

$7.50 1 topping

$8.50 2 to 4 toppings

**pick one + add toppings**

**RED** crushed tomatoes or red sauce + mozzarella + romano

**WHITE** infused olive oil + mozzarella + romano

**GREEN** fresh basil pesto + mozzarella + romano