

NYE

menu

SOUPS & SALADS

for starters

BUTTERNUT SQUASH SOUP — 16 VE VG

PEPITA SEEDS

CAESAR SALAD — 20

CROUTONS, PARMIGIANA REGGIANO, CAESAR DRESSING

QUINOA SALAD — 21 VE VG

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO, CUCUMBER, ALMONDS, QUINOA, GUACAMOLE, PONZU VINAIGRETTE

SHARED PLATES

HUMMUS — 19 VG

CARROT, CUCUMBER, NAAN BREAD

TRUFFLE FRIES — 17 VG

CITRUS AIOLI, PARMESAN SNOW & KETCHUP

EDAMAME — 16 VE VG P

SPICY GARLIC SOY SAUCE, PEANUT AND GARLIC CRUMBS

CHEF'S PLATE — 25

2 MEAT 1 CHEESE, BREAD, JAM, GRAPES

SMALL PLATES

WARM OLIVES — 11

GRISSINI

AJILLO SHRIMP — 21

CRISPY GARLIC AIOLI, PARSLEY, AJILLO SAUCE, TORTILLA CHIP

CAULIFLOWER AU GRATIN — 18 VE VG P

ROASTED CAULIFLOWER & CASHEW CREAM

GUACAMOLE — 17 GF VE VG P

GUACAMOLE, CARROTS, TORTILLA CHIPS

FROM THE PIZZA OVEN

hand tossed 10 in pizza

FENNEL SAUSAGE — 22

FENNEL SAUSAGE, PARMESAN, ROASTED TOMATO, PEPPERONCINI, MOZZARELLA & MARINARA.

DIAVOLA — 23

PEPPERONI, MOZZARELLA, MARINARA, CHORIZO, SPICY SALAMI, PICKLED FRESNO CHILIS & BASIL

MUSHROOM & PESTO — 23 VG

PESTO, MOZZARELLA, WILD MUSHROOMS, ROASTED TOMATO, CRISPY GARLIC.

CHEESE — 19 VG

MOZZARELLA, MARINARA

PEPPERONI — 19

MOZZARELLA, MARINARA, PEPPERONI

PROSCIUTTO CRUDO — 24

PARMESANO REGGIANO, BABY ARUGULA, MARINARA, MOZZARELLA, TRUFFLE OIL & PROSCIUTTO

*GF CRUST AND VEGAN CHEESE AVAILABLE

LARGE PLATES

for main meal

LIMELIGHT CHEESEBURGER — 25

TWO WAGYU BEEF PATTIES, AMERICAN CHEESE, LIMELIGHT SAUCE, TOMATO, LETTUCE, BRIOCHE & FRIES

MUSHROOM VEGGIE BURGER — 24 VG

VEGGIE BURGER, AVOCADO, AJI AIOLI, RED ONION & FRIES

STEAK FRITES — 47 GF

10 OZ SIRLOIN STEAK, MUSHROOM DEMI SAUCE & FRIES

SALMON — 39 GF

BUTTERNUT SQUASH PUREE, SWISS CHARD, SWEET POTATOES

DESSERT

for the sweet tooth

WARM CHOCOLATE CHIP COOKIE SKILLET — 16 VG

WARM COOKIE, VANILLA ICE CREAM & CARAMEL DRIZZLE

BOURBON PEACH PECAN COBBLER — 14

BRICK OVEN BAKED, VANILLA BEAN ICE CREAM

ICE CREAM — 9

VANILLA

ROOT BEER FLOAT — 12

ROOT BEER, VANILLA ICE CREAM, WAFER COOKIE

please inquire with your server about making your dish gluten free or vegan:

VE **vegan** dishes that do not contain products that come from animals

VG **vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs,
but no meat, poultry, or shellfish

GF **gluten-free** dishes that excludes the protein gluten, found in grains
such as wheat, barley, and rye

P dishes that contain **peanuts** or other nuts for those with nut allergies