



SOUPS & SALADS

for starters

BUTTERNUT SQUASH SOUP — 16 VE VG

PEPITA SEEDS

FRENCH ONION SOUP — 17

GRUYERE CHEESE & BREAD

ARUGULA SALAD — 15 VG

PARMIGIANO-REGGIANO, OLIVE OIL, LEMON, HEIRLOOM TOMATOES

ROASTED BEETS SALAD — 19 VG

SPINACH, ARUGULA, ROASTED BEETS, PISTACHIO, CRISPY APPLE,
GOAT CHEESE, ORANGE VINAIGRETTE

CAESAR — 20

CROUTONS, PARMIGIANO REGGIANO, CAESAR DRESSING

QUINOA SALAD — 21 VE VG

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

SHARED PLATES

to share

PULL PORK TACOS — 23

TORTILLA, BRAISED PULL PORK, SALSA,
PICKLED SLAW, CILANTRO

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

for a quick bite

WARM OLIVES 11

GRISSINI

AJILLO SHRIMP 21

CRISPY GARLIC AIOLI, PARSLEY, AJILLO SAUCE, TORTILLA CHIPS

QUESO FUNDIDO 21

VG

PIMENTO JAM, BREAD

CAULIFLOWER AU GRATIN 18

VE VG P

ROASTED CAULIFLOWER & CASHEW CREAM

GUACAMOLE 17

VE VG P GF

GUACAMOLE, CARROTS, TORTILLA CHIPS

BRUSSELS 18

GF

BRUSSEL SPROUTS, MAPLE GLAZE, BACON & CRANBERRY

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 PATTY, 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

BOLOGNESE 32

PAPPARDELLE, CREAM RICOTTA CHEESE, SNOW PARMESAN

STUFFED CHICKEN 36

RICOTTA STUFFED CHICKEN BREAST, MUSHROOM,
VEGGIES WITH COUSCOUS, POBLANO SAUCE

FROM THE PIZZA OVEN

hand tossed 10 inch pizza

FENNEL SAUSAGE – 20

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

DIAVOLA – 20

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

MUSHROOM & PESTO – 20 ^{VG}

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

MARGHERITA – 20 ^{VG}

HEIRLOOM TOMATOES, MOZZARELLA,
MARINARA, BASIL

LA JALAPENA – 22

MOZZARELLA, MARINARA, CHORIZO,
RED ONION, JALAPENO

GREEK – 23 ^{VG}

MOZZARELLA CHEESE, BLACK OLIVES, FETA CHEESE,
ARTICHOKE & ROASTED TOMATOES

CHEESE – 17 ^{VG}

MOZZARELLA, MARINARA

PEPPERONI – 17

MOZZARELLA, MARINARA, PEPPERONI

GORGONZOLA AND FIG – 22 ^{VG}

MOZZARELLA, MARINARA,
GORGONZOLA & FIG CHUTNEY

PROSCIUTTO CRUDO – 22

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

*GF crust and vegan cheese available



DESSERT

for the sweet tooth

APPLE CARAMEL CHEESECAKE — 11

APPLE CHIP, BERRY COULIS

WARM CHOCOLATE CHIP COOKIE SKILLET — 16 ^{VG}

WARM COOKIE, VANILLA ICE CREAM & CARAMEL DRIZZLE

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.