

Small Plates Served Family Style



TODAY'S FOCACCIA \$12 🕜

House-Made Ricotta, Hot Honey

MCZZC ea. \$11 **or** all 3 for \$25

- Chickpea Hummus, Za'atar
- Baba Ghanoush & Marinated Eggplant
 - Sweet Pea Spread

All served w/Crudités & Crisp Pita

B.L.T. Deviled E88S 4 pieces for \$11

Smoked Bacon, Sun-Dried Tomato, Arugula

BUrrata \$18 🕜

Arugula, Pesto, Toasted Pine Nuts, Crisp Focaccia, & Oven Roasted Cherry Tomato

ROASTED CAULIFLOWER & CHICKEN BITES \$16

Jasmine Rice, Sweet Thai Chili Glaze

PEARL COUSCOUS & GRILLED SUMMER VESSIES \$16

Apricots, Figs & Raisins, Almonds, Carrot & Harissa Sauce

GULF SHIMP CEVICHE \$18

Avocado Tomatillo Salsa, Red Onion, Cucumber, Tomato

Beef Tenderloin Steak bites \$24

Cremini Mushroom, Chimichurri, Fried Leeks

CHAR-GRILLED SPANISH OCTOPUS \$21

Gigante Beans, Saffron & Red Chili Aioli's

vegetarian

THE LENNON'S BIG BURGER \$21

CAB Aged Beef, Brioche Bun, Applewood Smoked Bacon, Sliced Brisket, Herkimer County Cheddar, Balsamic Charred Red Onion, BBQ Sauce, Crispy Potatoes

Add a Fried Egg + \$

LITTLE GEM SALAD \$14 V

Roth Kase Buttermilk Blue, Watercress, Green Apple, Snap Peas, Candied Pecans, Cranberries, Sherry Vinaigrette

BAKED Fresh Goat's MILK Cheese \$15

Spicy Arrabbiata, Crisp Focaccia

Crispy Rhode Island Calamari \$18

Cherry & Banana Peppers, Garlic, Lemon, Parmigiana

SPICED LAMB MEATBALLS \$15

Harissa, Tzatziki

CHAR-GRILLED FAROE ISLAND SALMON \$22

Chinese Mustard Glaze, Bok Choy, Ponzu, Ginger & Soy

Mac 'N CHeese \$15

Aged cheddar, Smoked Bacon

Penne Pasta & Asparagus \$15 🖤

Pesto, Parmigiana

IT'S Greek to Me \$15

Arugula, Heirloom Tomatoes, Cucumber, Peppers, Pickled Red Onion, Kalamata Olives, Feta, Oregano Vinaigrette

FLATBread of the day \$15

Changes Daily! Ask our Staff

NOLA BUTTERMILK FRIED CHICKEN \$38

Half Chicken, Pimento Cheese Biscuits, Hot Honey, B&B Pickles, Fried Pickles, Cole Slaw



CHAR BRILLED SUFF & TUFF \$30

4 oz Filet, Wild Gulf Shrimp, Sweet Corn, Red Pepper Coulis







