



STARTERS

Shrimp Cocktail 16
Cocktail Sauce, Lemon

Wings/Tenders 10
Plain/Bufalo/BBQ

Coconut Shrimp 14
Thai Sweet Chili Sauce

Mozzarella Triangles 9
Pomodoro Sauce, Pecorino Romano

Calamari 10
Pepperoncini Aioli, Arugula, Baby Tomatoes, Hot Peppers

Arancini 10
Wild Mushrooms, Pecorino Romano, Truffle Parsley Vinaigrette

Tzatziki 9
Carrots & Celery, Za'Artar Pita Chips

Albanian Meatballs* 10
Olive Remoulade, Sundried Tomato, Fresh Oregano

Lemon & Chicken Soup 5
Toasted Orzo

White Bean Soup 6
Smoked Bacon, Fresh Herbs, Kale

SALADS

Simple Greens 7
Cucumber, Red Onions, Carrots, Baby Tomatoes, Champagne Mustard Vinaigrette

Caesar 8
Croutons, Pecorino Romano, House Made Dressing

Mediterranean 9
Hearty Greens, Cucumbers, Tomatoes, Feta, Olives, Red Onions, Crispy Chickpeas, Pepperoncini, Pita, Honey Oregano Vinaigrette

Roasted Beets* 9
Fig & Shallot Vinaigrette, Mache, Burrata

FLATBREADS

Three Cheese 11
Mozzarella, Provolone, Pecorino, Pomodoro Sauce

Fig & Proscuitto 12
Goat Cheese, Balsamic Reduction, Baby Greens

Mushroom & Kale 12
Truffle Oil, Charred Tomato, Pecorino, Swiss

With Every Salad You Can Add: Roasted Chicken: 7 Steak Tips: 9 Shrimp: 11 Salmon: 9

SANDWICHES

Adria Burger 11
Cheddar, Tomato, Iceberg, French Onion Mayo, House Made Pickles, Brioche

Mediterranean Grilled Cheese 11
Mozzarella, Feta, Tomato, Pickled Onion, Olives, Arugula

BBQ Chicken Sandwich 10
Applewood Smoked Bacon, Cheddar, Greens, Avocado

Rueben 10
Marble Rye, Corned Beef, Russian Dressing, Swiss Cheese, Sauerkraut

Lobster Roll (Market Price)
Griddled Brioche, Tarragon Mayo, Fresh Lobster

All Sandwiches Served With Hand Cut Fries, Sweet Potato Fries Or Greens | Substitute Truffle Fries 1.
Bacon, Caramelized Onions, Sautéed Mushrooms, Bleu Cheese 1. Each

Executive Chef: Joseph Ethier

* Denotes a Gluten Free Item

Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.
Before Placing Your Order, Please Inform Your Server If Someone In Your Party Has a Food Allergy



MAINS

Penne Bolognese 20

Hand Ground Beef, Mascarpone Cheese, Fresh Herbs, Pecorino

Steak Tips * 20

Bourbon Marinated Beef Tips, Hand Cut Fries, Citrus Arugula, Malt Vinegar Aioli

Pan Roasted Statler Chicken 19

Confit Chicken Thigh, Whipped Potato, Broccolini, Jus Lie

Filet Mignon 29

Whipped Potato, Herbed Carrots, Watercress

Albanian Lamb 22

Roasted Asparagus, Polenta Fries, Gremolata

Chicken Parmesan 18

Hand Breaded, Pomodoro Sauce, Three Cheese Blend, Bucatini Pasta

Pig Under a Brick 22

Sweet Potato Puree, Mostarda, Braised Kale, Apple Cider Reduction

Scallops* 23

Wild Mushroom Risotto, Arugula, Red Wine Syrup

Salmon 21

Horse Radish-Potato Pancake, Broccolini, Grain Mustard Butter

Shrimp Scampi 23

Garlic Butter Sauce, Baby Tomatoes, Fresh Herbs, Bucatini Pasta

New England Baked Haddock 20

Ritz Crumb, Lemon Beurre Blanc, Fingerling Potatoes, Baby Carrots

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