

For Starters...

Duck Egg Rolls	\$12
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
Parmesan Fried Calamari	\$13
Calamari Tossed in Seasoned Flour with Red Peppers, Fried Spinach & Cajun Remoulade	
\$12	
Shrimp & Grits	\$13
Toasted Creamy Grits with Chorizo & Mascarpone, Topped with Sautéed Plump Shrimp in Scallion Beurre Noisette	
Seared Ahi Tuna Sashimi	\$12
Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce	
Seared Scallops & Gazpacho	\$13
Seared Sea Scallops Served on a Bed of Roasted Tomato, Cucumber Relish, Gazpacho & Watercress, Drizzled with Port Wine Balsamic Reduction	

For the Soul...

House Made Soup Du Jour	Cup \$3.50	Bowl \$4.50
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From the Garden...

(Add Grilled Chicken...\$4, Shrimp...\$9, Scallop...\$11, Strip...\$9, Salmon...\$10)

House Salad	Small \$4	Large \$6	
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing			
Traditional Caesar Salad	Small \$5	Large \$7	
Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons			
Bella's Grilled Chicken Salad		\$10	
Tender Grilled Chicken Breast on a Bed of Mixed Greens with Candied Pecans, Dried Cranberries & Feta Cheese			
Summer Berry Salad	Strip Steak...\$15	Grilled Chicken...\$10	Salmon...\$16
Spinach Tossed with Strawberries, Blueberries, Fried Goat Cheese Balls, Red Onions & Candied Almonds in a Light Lemon Poppy Seed Dressing			
Chopped Kale & Brussels Sprout Salad	Strip Steak...\$15	Grilled Chicken...\$10	Salmon...\$16
Chopped Kale & Shaved Brussels Sprouts Tossed with Granny Smith Apples, Cranberries, Blue Cheese, Walnuts & Red Onions, Tossed with a Creamy Honey Sweet Vidalia Vinaigrette			
Chicken & Waffle Salad			\$10
Buttermilk Marinated Fried Chicken Tossed with Romaine, Waffle Croutons, Candied Bacon, Red Onions, White Cheddar & Red Peppers, Tossed in a Bourbon Peach Vinaigrette			
Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta			

The Grain...

(Add House Salad... \$3 or Caesar...\$4)

Bella's Greek Chicken Pasta	\$11	
With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta		
Smoked Lamb Penne	\$12	
Smoked Leg of Lamb Tossed with Brussels Sprouts, Tomatoes, Caramelized Onions, Feta & Asparagus in a Roasted Garlic Lemon Herb Olive Oil Over Penne Pasta		
Charred Asparagus Pesto Linguine	Chicken...\$11	Shrimp... \$16
Mushrooms, Red Peppers, Caramelized Onions, Pine Nuts & Spinach in a Light White Wine Charred Asparagus Pesto		
Chorizo Tortellini	Chicken...\$11	Shrimp... \$16
Chorizo Sautéed with Red Peppers, Spinach & Caramelized Onions in a Spicy Tomato Basil Cream over Tri-Colored Tortellini		

Sandwiches and Such...

All Sandwiches are Served with Kettle Chips

Quiche Du Jour	\$9.50
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Fresh Quiche Baked Daily, Served with a Side of Fruit & Cup of Soup

Pastrami Grinder

Half...\$6 Whole...\$10

Shaved Pastrami Topped with Swiss, Fontina, Creamy Slaw, Jameson Onion Confit & Candied Bacon on Pressed Baguette, Painted with a Bourbon Horseradish Dijon

Pulled Smoked Lamb Gyro

Half...\$6 Whole...\$10

Pulled Smoked Lamb Tossed with Roasted Tomato Cucumber Relish, Leaf Lettuce, Feta, Pickled Red Onions & Tzatziki Sauce, Stuffed into a Warm Pita Shell

Chicken & Waffles

\$9.50

Buttermilk Fried Chicken Served on Crisp Belgian Waffles & Candied Bacon, Drizzled with Spiced Honey & Maple Syrup

Smoked Turkey Sandwich

Half...\$5 Whole...\$9

Smoked Turkey Topped with Provolone, Red Onions, Spinach, Candied Bacon, Mayonnaise & Rhubarb Strawberry Rhubarb Jam on Multi Grain Bread

Chicken & Chorizo Wrap

\$9.50

Grilled Chicken, Chorizo Sausage, Caramelized Onions, Roasted Tomatoes, Red Peppers, White Cheddar & Fontina Folded into a Pressed Flour Tortilla, Served with Mango Habanero Salsa & Chipotle Avocado Aioli

Avocado Grilled Cheese

Half...\$5.50 Whole...\$9.50

Avocado, Pickled Onions, Tomato, Watercress, White Cheddar, Fontina & Asiago, Served with a Side of Cucumber Gazpacho

Mango Crab Cake Sandwich

\$12

Lump Crab Cake Topped with Mango Habanero Salsa, Cilantro Pesto Infused Watercress, Avocado & Chipotle Avocado Aioli, Served Open Faced on a Butter Sour Dough Round

Blueberry Chicken Panini

\$9

Tender Grilled Chicken Topped with Red Onions, Candied Bacon, Blueberries, Goat Cheese, Watercress & Fontina on Crisp Ciabatta Bread

Raspberry Turkey Brie

Half...\$5 Whole...\$9

Smoked Turkey Breast, Brie & Raspberry Aioli on Crispy Ciabatta Bread

Chicken Salad Sandwich

Half...\$5 Whole...\$9

Creamy House Made Chicken Salad Tossed with Grapes, Celery & Onions on a Toasted Croissant or Multi-Grain Bread

Sesame Tuna Sandwich

\$13

Sesame Seared Ahi Tuna Topped Seaweed Salad, Wasabi Ponzu Slaw, Scallions, Wasabi & Sriracha Aioli on Buttery Kaiser Roll

Chipotle Avocado Fried Shrimp Wrap

Half...\$8

Whole...\$12

Fried Shrimp Rolled with Avocado, Pickled Onions, Tomatoes, Leaf Lettuce, Red Peppers, Bacon & Chipotle Avocado Aioli

Breakfast Burger

\$12

8oz Grilled Prime Burger Drizzled with Honey Maple Syrup Topped with Over Easy Egg, Bacon, White Cheddar & Seasoned Fries on Toasted Kaiser Roll, Painted with Garlic Mayo

Hard Apple Cider Burger

\$12

8oz Grilled Prime Burger Topped with Roasted Garlic Sherry Mushrooms, Candied Bacon, Swiss, Jameson Onion Confit Lettuce & Tomato on a Toasted Kaiser Roll, Slathered with Bourbon Horseradish Dijon

Portobello Burger

\$10

Grilled Portobello Topped with Charred Asparagus Pesto, Fontina, Asiago, Roasted Tomato Cucumber Relish, Port Wine Balsamic, Watercress & Red Peppers & Tzatziki Sauce on Toasted Ciabatta Bread

Add Fresh Cut Fries, Fresh Fruit, Honey Cajun Sweet Potato Fries or Pasta Salad...\$2.50

(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Food Bourne Illness)