



| MATCH HOURS |

BREAKFAST
Daily 6:30am-10:30am

LUNCH
Daily 11am-3pm

DINNER
Daily 5pm-10pm

HAPPY HOUR
Mon-Fri 3pm-6pm

BRUNCH
Sat-Sun 10:30am-3pm

Items cooked to order may be served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

APPETIZERS

Mac and Cheese Bites - white cheddar sauce 8
 Corn Tortillas and Guacamole - green and red salsa..... 8
 Chicken Wings - apricot habanero sauce, buttermilk ranch, crudité 9
 Truffle Fries - white truffle oil, fresh herbs, parmigiano cheese.....10
 Smoked Salmon Dip - toasted bread, capers, parsley, egg.....12
 Meatballs - tomato sauce, parmigiano, grilled flatbread..... 12
 Pancetta Wrapped Dates - apple mustard sauce..... 13
 Cheese & Charcuterie Board - cured meats, seasonal cheese, condiments.....20

SALADS

Iceberg Wedge Salad
 crumbled blue cheese, tomatoes, crispy onions, bacon, buttermilk ranch..... 9
 Arugula and Endive Salad
 green apple, walnuts, goat cheese crisp.....10
 Caprese Salad
 marinated tomatoes, fresh mozzarella, basil, balsamic vinegar.....11
 Caesar Salad
 hearts of romaine, caesar dressing, parmigiano, garlic croutons..... 10

PIZZA AND PASTA

Margherita Pizza – tomato sauce, basil, fresh mozzarella..... 12
 Marco Pizza – spanish chorizo, meatballs, coppa ham, roasted fennel 14
 Bianca Pizza – fresh ricotta, tuscan kale, roasted artichokes, prosciutto..... 14
 Four Cheese Pizza - mozzarella, pecorino, manchego, parmigiano, tomato sauce 14
 Cheese Ravioli - tomato sauce, basil, parmigiano sauce..... 14
 Rigatoni - meatballs, spicy tomato sauce, parmigiano.....16
 Fettuccine - parmigiano sauce, spring vegetables, prosciutto..... 15

SANDWICHES AND SOUP *sandwiches served with choice of small salad or french fries*

Crispy Chicken Sandwich - apricot habanero sauce, coleslaw, pickles 14
 Pastrami Ruben Sandwich- marble rye, sauerkraut, 1000 island, swiss cheese.....14
 Wood-Grilled Hamburger - cheddar cheese, lettuce, tomato..... 13
 Vegetable and White Bean Soup - croutons, pesto sauce9

WOOD-GRILLED SPECIALTIES

Herb Marinated Chicken Breast..... 24
 Double Cut Pork Chop..... 26
 Ribeye of Beef 34
 Scottish Salmon26
 Garlic Shrimp..... 27
 Crispy Skin Sea Bass.....28
 Filet of Beef 37

SIDE 7

- Brussels Sprouts - pancetta, onions, green apple
- Roasted Cauliflower - brown butter, garlic, parsley
- Seasonal Vegetable Mix - thyme, garlic, oven-dried tomatoes
- Butter Whipped Potatoes
- Wood-Roasted Fingerling Potatoes - parsley, sea salt, rosemary
- Creamy Horseradish Potato Gratin
- Green Beans - butter, roasted garlic, marcona almonds
- Asparagus - parmigiano, butter, bread crumbs

SAUCES3

- Chimichurri - fresh herbs, chili pepper, garlic, olive oil
- Apple-Mustard - spiced roasted apples, grain mustard, raisins
- Red Wine Sauce - shallots, peppercorns
- Caper-Lemon Butter - fresh lemon, capers, parsley
- Roasted Garlic Butter - roasted garlic, rosemary
- Green Chili-Tomatillo - fire roasted onions, garlic, peppers, cilantro
- Moroccan Spiced Honey - citrus, honey, coriander, black pepper, fennel

Are you craving something and don't see it on the menu? Just ask and our kitchen will do their best to make it happen!