

Lunch Menu – Appetizers - 12

Ahi Tuna Nachos

Seared ahi, fried wontons, melted cheeses, house-made pico, spicy Louie sauce

Bacon-Wrapped Jalapeno Shrimp

With smoked chipotle aioli

Shrimp Cocktail

Jumbo shrimp with housemade cocktail sauce

Burrata

With balsamic reduction & bruschetta

Kobe Sliders

With bacon jam & pepper jack cheese

Jumbo Crab Cake

Maryland baked crab cake served with chipotle aioli

Scottish Egg

With 9-grain mustard sauce

Brie en Croute

Cranberries, almonds, & mint wrapped in puff pastry and served with toast

Wings

House-seasoned & tossed in your favorite sauces: Cherry Bourbon, Sriracha Ranch, Black Garlic, Honey Sriracha or dry rubbed: Lemon Pepper, Truffle Parmesan



Flatbreads

- Margherita – Tomato, basil, mozzarella 12
- Meat Lovers – Pepperoni, prosciutto, Applewood bacon, mozzarella, marinara 14
- Grilled chicken, prosciutto, spinach, blended cheese, truffle oil, marinara 14

Gluten-free flatbread – add 3

Salads & Soups

Add grilled chicken to any salad for \$4; Add salmon, ahi tuna, or shrimp for \$6

Caesar

Romaine, aged parmesan, croutons, frico, creamy Caesar dressing

Large – 9 Small – 6

House

Greens, tomato, red onion, cucumber, sweet red wine vinaigrette

Large – 8 Small – 6

Greek

Romaine, red onion, tomato, cucumber, olives & feta, Greek vinaigrette

Large – 9 Small – 6

Romaine Wedge

Tomato, bacon, bleu cheese crumbles, red onion, buttermilk ranch

Large – 11 Small – 8

Strawberry Mango

Greens, cucumbers, onion, strawberries, feta, walnuts in mango vinaigrette

Large – 11 Small – 8

Soup du Jour

Ask your server for the soups available today

Bowl – 8 Cup – 6

Cheese & Charcuterie Plates

Choice of Build 2 (\$16), Build 3 (\$20), or Build 5 (\$25)

Cheese Selections: Ponce de Leon 6-month Manchego, Grafton 2-year Cheddar, Daneko Traditional Bleu Cheese, Wijngaard Kaas Mustard Gouda, Herbed Boursin, Vermont Creamery Herbed Goat Cheese. Add Brie en Croute to your cheese plate – counts as 2 selections.

Charcuterie Selections: Fiorucci Pancetta & Prosciutto, Creminelli Wild Boar Salame, Creminelli Peppered Sopressa

Cheese nibble – 2 oz. of your selected cheese, served with toast – 8

Sandwiches, Presses, & Wraps

Each served with choice of House or Caesar Salad, Cup of Soup, Truffle Fries, or Sweet Potato Fries

Our Signature PBLT

House cured pork belly, tomatoes, herbed mayo & greens on house-made sandwich bread
(Please let us know if you want your pork belly crispy)

12

Truffle Mushroom & Steak

Beef ribeye, truffle mushrooms, provolone, horseradish mayo, lettuce, tomato on a hoagie

14

Bizzi's Italian Grinder Press

Prosciutto, soppressa, pepperoni, lettuce, tomato, red onion, provolone, banana peppers,
mayo on a hoagie

12

Texas Philly

Shaved ribeye, caramelized onions, jalapeno, pico, pepper-jack, mushrooms served on a
toasted hoagie (may substitute chicken for beef)

12

Grilled Chicken

Grilled chicken, greens, tomato, onion, balsamic mayo on a brioche bun

12



Fish Tacos

**Blackened salmon served in corn tortillas topped in shredded lettuce, pico, cheese,
& Louie sauce**

12

**Desserts – Always a choice of a chocolate or a seasonal
Bizzi's specialty**

8