



SUMMER 2026 RESTAURANT WEEK 3 COURSES LUNCH MENU FOR \$32

STARTER

HOUSE SALAD G VE

Mix greens, cucumbers, tomatoes,
pickled onions, citrus vinaigrette

CAESAR SALAD

hearts of romaine, croutons, parmesan, Caesar dressing

FRENCH ONION SOUP

Crostini, provolone cheese

SUMMER GAZPACHO VE

Chilled tomato soup with cucumber, bell peppers, red onion, fresh
herbs and extra virgin olive oil

BEEF MEAT BALL N

Basil marinara, topped with mozzarella, crostini, micro greens

BURRATA V

Burrata cheese, balsamic strawberries, sour dough toast, micro greens

SHRIMP COCKTAIL

Chilled shrimp, house cocktail sauce, lemon

MAIN

PHILLY CHEESESTEAK

Chicken or steak, tomato, lettuce, provolone cheese, garlic mayo &
pickled onions on hoagie roll

GREEK GYROS 18

beef & lamb, tomato, cucumber, red onion,
pickled veggies & tzatziki sauce

SHRIMP & GRITS

Creamy stone-ground cheddar grits topped with blackened
jumbo shrimp and finished with old bay butter sauce

SOBO BURGER

8oz burger patty, cheddar cheese,
bacon, tomatoes, lettuce, mayo, roasted potatoes

VEGGIE BURGER V

6oz vegetable patty, cheddar cheese,
tomatoes, lettuce, mayo, roasted potatoes

CHICKEN QUESADILLA

Served with salsa, sour cream and jalapenos. add fresh guacamole 5

VEGAN SANDWICH

Old bay marinated tofu, avocado, tomato, micro greens on toasted
country sourdough

SWEETS

NEW YORK STYLE CHEESECAKE V
FLOUR LESS CHOCOLATE CAKE GV

TIRAMISU CAKE V