



APPETIZERS

CHERRY BURRATA \$16

SAUTE BLACK CHERRIES, LEMON OLIVE OIL, GRILLED FRENCH BREAD, BALSAMIC GLAZE, CRACKED SALT & PEPPER, FRESH MINT LEAF, BURRATA. **GF**

SAUSAGE PARTY \$18

HONEY CRISP, SMOKED KIELBASA, ITALIAN HERB SAUSAGE, HOUSE CHEESE SAUCE, PICKLES, CRANBERRY COMPOTE, ACCOMPANIED WITH MAPLE SYRUP, PICKLED RED ONION. **GF**

BROWN BUTTER \$15 SHROOMS

PORTOBELLOS, BROWN BUTTER, SHALLOT, GARLIC, CRACKED SALT & PEPPER, ARTISAN BREADS.

FLAT IRON STEAK \$20 BITES

MARINATED FLAT IRON STEAK BITES, BROWN BUTTER MUSHROOM, GREEN SCALLION, RED WINE BEEF CONSOMME, CREAM CHEESE HORSERADISH.

THE CANDIED PIG \$18

THICK CUT CANDIED BACON, HOUSE CHEESE SAUCE, CRANBERRY COMPOTE, MAPLE SYRUP. **GF**

MOZZARELLA BOMB \$18

OVAL SOURDOUGH BREAD LOAF, MELTED WHOLE MILK MOZZARELLA, GARLIC BUTTER. ACCOMPANIED WITH TOMATO GRAVY.

SHRIMP COCKTAIL \$18

6 GULF COAST SHRIMP, COCKTAIL SAUCE, LEMON WEDGE.

VAMPIRE CHEESE \$16 BREAD

TOASTED ITALIAN LOAF, WHOLE MILK MOZZARELLA, VAMPIRE CHEDDAR, MARINARA.

HONEY & PEACHES \$18 BAKED BRIE

BAKED TRIPLE CREAM BRIE, BROWN SUGAR HONEY ROASTED PEACH, CANDIED PECANS, WILDFLOWER HONEY, GRILLED BAGUETTES.

STONE FIRE FLATBREAD PIZZAS

GLUTEN FREE BREAD AVAILABLE \$2 **GF**

GARDEN VEGGIE \$18

JALAPENO OLIVE OIL, WHOLE MILK MOZZARELLA, ZUCCHINI, RED ONION, GREEN PEPPER, RED PEPPER, CHERRY TOMATO, HERBS CREMA, PARMESAN FLAKE.

PRIME RIB \$19

HERBS OLIVE OIL, THIN SLICED PRIME, CHERRY TOMATO, RED ONION, WHOLE MILK MOZZARELLA, ARUGULA, BALSAMIC GLAZE, CREAM CHEESE HORSEY.

PICKLED PIG \$18

JALAPENO OLIVE OIL, CANDIED BACON, PEPPERCORN RANCH, WHOLE MILK MOZZARELLA, DILL PICKLES, PARMESAN FLAKE, RED PEPPER FLAKES.

BROWN BUTTER \$19

PEACH & PROSCIUTTO

LEMON OLIVE OIL, WHOLE MILK MOZZARELLA, PROSCIUTTO, BROWN BUTTER PEACH. ARUGULA, HONEY, BALSAMIC GLAZE, CRACKED SALT & PEPPER.

PEPPERONI \$18

HERBS OLIVE OIL, TOMATO GRAVY, PEPPERONI, WHOLE MILK MOZZARELLA, GRATED PARMESAN.

MUSHROOM & CHICKEN \$19

HERBS OLIVE OIL, WHOLE MILK MOZZARELLA, ROASTED CHICKEN, BROWN BUTTER MUSHROOMS, SHALLOT, BALSAMIC GLAZE.

BERRIES & HONEY \$18

LEMON OLIVE OIL, GOAT CHEESE, WHOLE MILK MOZZARELLA, BLACKBERRIES, BLUEBERRIES, HONEY, BERRY COMPOTE, ARUGULA.

ROASTED CHICKEN \$19 BLANCO

HERBS OLIVE OIL, ROASTED CHICKEN, RED PEPPER, GREEN PEPPER, CHERRY TOMATO, RED ONION, GARLIC PARMESAN CREMA.

CAPRESE \$19

HALVED CHERRY TOMATO, WHOLE MILK MOZZARELLA, BALSAMIC GLAZE, FRESH BASIL LEAF, GRATED PARMESAN, CRACKED SALT & PEPPER.

SALADS FROM THE RABBITS GARDEN

ITALIAN MEATS \$18

MIXED GREENS, ARUGULA, PROSCIUTTO, SALAMI, PEPPERONI, RED PEPPER, RADISH, TOMATO, RED ONION, FRESH MOZZARELLA, CRACKED SALT & PEPPER, PARMESAN, HARD EGG. **GF**

THE FARMER \$18

MIXED GREENS, ARUGULA, PARMESAN FLAKE, BUTTER ROASTED PEACH, FRESH MOZZARELLA, CRACKED SALT & PEPPER, PROSCIUTTO, CHERRY TOMATO, SHALLOT, PISTACHIOS. **GF**

CANDY PIG & THE GOAT \$18

MIXED GREENS, ARUGULA, CANDIED BACON, RED ONION, GOAT CHEESE, CHERRY TOMATO, AVOCADO, CRACKED SALT & PEPPER, RADISH, HARD EGG. **GF**

NOVELLA \$18

MIXED GREENS, ARUGULA, ROASTED CHICKEN, FRESH MOZZARELLA, ROASTED RED PEPPER, SHALLOT, PARMESAN FLAKE, RADISH, CRACKED SALT & PEPPER. **GF**

HOUSE SALAD \$11

MIXED GREENS, CHERRY TOMATO, SHALLOT, WATERMELON RADISH, CUCUMBER, GRATED PARMESAN, ARTISAN BREAD.

HOUSE DRESSINGS

FRENCH, BLUE, CAESAR, PEPPERCORN RANCH, PARMESAN, ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, MANDARIN ORANGE VINAIGRETTE.

PARTIES OF 6 OR MORE ARE SUBJECT TO AN ADDITIONAL 20% GRATUITY
PAYMENT BY CREDIT CARD IS SUBJECT TO A 3% PROCESSING FEE

WARNING: SOME OF OUR MENU ITEMS MAY CONTAIN NUTS AND/OR MILK PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. OUR BREADS MAY CONTAIN SESAME SEEDS EXPOSING POSSIBLE CROSS CONTACT. SOME OF OUR ITEMS MAY BE COOKED IN AREAS OF POSSIBLE CROSS-CONTACT.



SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF HOUSE MAC-N-CHEESE, SWEET POTATO MASH, FARMERS WHOLE CANDIED CARROTS, SEASONAL VEGETABLE MIX, PARMESAN HASH AU GRATINS, RED SKINNED MASHED POTATO, MIXED BERRIES & DIP, CAJUN RICE, SEASONED KETTLE CHIPS ADD A SIDE SALAD FOR \$4 GLUTEN FREE BREAD FOR \$2

GRILLED VEGETABLE \$18

GRILLED NAAN BREAD, GARDEN VEGETABLE CHEESE,ROASTED RED & GREEN PEPPERS, RED ONION, ZUCCHINI, CHERRY TOMA-TO, WHOLE MILK MOZZARELLA, ARUGULA, HERBS OLIVE OIL, ITALIAN DRESSING.

LONDON BROIL \$22

GRILLED FRENCH BAGUETTE, THIN SLICED LONDON BROIL, WHOLE MILK MOZZARELLA, ROASTED RED PEPPER, ROASTED RED ONION, ARUGULA, ACCOMPANIED WITH GRAIN MUSTARD, BEEF CONSOMME, CREAM CHEESE HORSERADISH.

SUN DRIED PESTO \$18
CHICKEN

GRILLED OVERSIZED CROISSANT, GRILLED CHICKEN BREAST, SUN DRIED TOMATOES, PESTO, SAUTE RED PEPPER, WHOLE MILK MOZZARELLA, SPINACH.

TOUR OF ITALY \$22

GRILLED FRENCH BAGUETTE, HERBS OLIVE OIL, PROSCIUTTO, SALAMI, PEPPERONI, WHOLE MILK MOZZARELLA, ROASTED RED PEPPERS, SHALLOT,SHARP LACEY SWISS, ARUGULA, ITALIAN DRESSING.

PRIME RIB \$22

GRILLED FOCACCIA, DRY AGED PRIME, ROASTED ONION, ROASTED RED PEPPER, LACEY SWISS, ACCOMPANIED WITH BEEF CONSOMME, CREAM CHEESE HORSERADISH.

MADSTRAMI \$22

GRILLED FRENCH BAGUETTE, THIN SLICED PEPPERCORN PASTRAMI, MIXED GREENS, PICKLES, TOMATO, OIL & VINEGAR, LACEY SWISS, WHOLE MILK MOZZARELLA, CRACKED SALT & PEPPER. GRAIN MUSTARD.

TURKEY BLT \$18

GRILLED BRIOCHE, THIN SLICED ROSTIERE TURKEY, CRACKED SALT & PEPPER, TOMATO, CANDIED BACON, AVOCADO, MIXED GREENS, MAYO.

POT ROAST MELT \$22

SLOW COOKED POT ROAST, GRILLED OVERSIZED CROISSANT, MUENSTER CHEESE, LACEY SWISS, SHALLOT, RED & GREEN PEPPER, AU JUS.

BLACKENED FISH \$22

GRILLED CIABATTA, BLACKENED MEDITERRANEAN COD,MIXED GREENS, CRACKED SALT & PEPPER, TOMATO, HOUSE LEMON TARTAR.

FEASTS

ALL FEASTS COME WITH CHOICE OF HOUSE MAC-N-CHEESE, SWEET POTATO MASH, FARMERS WHOLE CANDIED CARROTS, SEASONAL VEGETABLE MIX, PARMESAN HASH AU GRATINS, RED SKINNED MASHED POTATO, MIXED BERRIES & DIP, CAJUN RICE, SEASONED KETTLE CHIPS ADD A SIDE SALAD FOR \$4.

SPATCHCOCK CHICKEN \$28

HERBS ROASTED CHICKEN. ½ CHICKEN, NO MODS. GF

BLACKENED COD \$28

BLACKENED MEDITERRANEAN COD. CHERRY TOMATO BASIL RELISH, HOUSE LEMON TARTAR. GF

MAD RABBITS \$20
FRENCH TOAST

GRILLED CINNAMON TOAST CRUNCH BRIOCHE, RASPBERRIES, BLACKBERRIES, BLUEBERRIES, STRAWBERRIES, LEMON BLUEBERRY GRANOLA, BERRY COMPOTE, MAPLE SYRUP, BROWN BUTTER PEACH, BERRY SWEET CREAM. (NO ADDITIONAL SIDE)

BLACKENED RIBEYE \$46

16OZ HAND CUT RIBEYE. ADD BROWN BUTTER MUSHROOMS & CARAMELIZED ONIONS FOR \$2 GF

FILET MIGNON \$48

8OZ HAND CUT FILET MIGNON. ADD BROWN BUTTER MUSHROOMS & CARAMELIZED ONIONS FOR \$2 GF

FLAT IRON STEAK \$34

10 OZ HAND CUT FLAT IRON STEAK, RED WINE BEEF CONSOMME, ADD BROWN BUTTER MUSHROOMS & GRILLED ONIONS FOR \$2 GF

MAD RABBITS CHICKEN \$28

TWO GRILLED CHICKEN BREAST, SUNDRIED TOMATO CREAM SAUCE, SPINACH, CHERRY TOMATO, SUN DRIED TOMATO. GF

FRENCH ONION \$22
EMPORIUM BURGER

1/2LB WAGYU BEEF PATTY, TOASTED OVER-SIZED CROISSANT, GRILLED ONION, LACEY SWISS, MUNSTER, CANDY BACON. (BEST SERVED MEDIUM) NO MODS.

CAJUN SHRIMP \$36

6 BLACK TIGER SHRIMP, CAJUN RICE, CREOLE CREAM SAUCE, ARTISAN BREAD. (NO ADDITIONAL SIDE) GF

POT ROAST DINNER \$28

SLOW COOKED POT ROAST, RED SKINNED MASHED POTATO, CANDIED CARROTS (NO ADDITIONAL SIDE) GF

NOODLES

PASTA COMES WITH SIDE SALAD & ARTISAN BREAD. GLUTEN FREE PASTA & BREAD \$4 GF

CHICKEN & MUSHROOM \$32
TAGLIATELLE

ROASTED CHICKEN, BROWN BUTTER MUSHROOM, TAGLIATELLE PASTA, LEMON OLIVE OIL, GARLIC PARMESAN CREMA, GREEN ONION, PARSLEY LEAF, PARMESAN FLAKE

LEMON SCALLOPS \$36
OVER BLACK FETTUCCINE

SEARED SCALLOPS, LEMON GARLIC PARMESAN CREMA, BLACK FETTUCCINE, LEMON OLIVE OIL, CANDIED BACON, HERBS OLIVE OIL, PARMESAN FLAKE.

STEAK STROGANOFF \$32

PAPPARDELLE NOODLES, FLAT IRON STEAK, BROWN BUTTER MUSHROOM, GREEN ONION, RED WINE DEMI CREAM SAUCE, GRATED PARMESAN

