



SANDWICHES

NASHVILLE HOT CHICKEN fried chicken with Nashville hot sauce, pickles, ranch, artisan bun, curly fries	\$13
SHRIMP ROLL New England style on a toasted bun with chives, lemon, homemade chips	\$13
PHILLY CHEESESTEAK carne asada, mozzarella and american cheese, fried onions, shitake mushrooms, hoagie roll, homemade chips	\$14
LOBSTER ROLL New England style on a toasted bun with chives, lemon, homemade chips	\$26
BUFFALO CHICKEN BLT fried chicken, pepperjack cheese, bacon, lettuce, tomato, artisan bun, curly fries	\$13
TEQUILA BARBECUE CHICKEN housemade tequila barbecue sauce, fried chicken, cooper sharp cheddar cheese, caramelized red onion, artisan bun	\$14
TURKEY & BACON avocado, cheddar, peppadew, chipotle, sourdough bread, homemade chips	\$13
ROASTED VEGETABLE zucchini, tomato, roasted pepper, olives, spinach, ciabatta, homemade chips	\$12
CHICKEN AND WAFFLES fried chicken on a belgian waffle with two thick-cut slices of bacon and Jack Daniel's maple syrup	\$15
BREAKFAST SANDWICH bacon, egg & cheddar cheese on an english muffin, side of potato hash	\$11

SMALL PLATES

CHILE SRIRACHA WINGS fresno chiles, scallions, served with ranch	\$13
DRUNKEN BARBECUE WINGS homemade tequila barbecue sauce, lime, scallions, sesame seeds, served with ranch	\$13
AHI TUNA mango, avocado, radish, red cabbage, sesame seeds, scallions, sriracha, tamari	\$18
BRAISED MUSSELS coconut curry cilantro broth	\$14
GRILLED LAMB LOLLICHOPS truffle mashed potatoes, raspberry mint sauce	\$26
CHILE GARLIC SHRIMP fresno chiles, lemon rice, chile lime sauce	\$17



SOUPS, SALADS & SIDES

salad add ons: Chicken \$4, Shrimp \$8

LOBSTER & CRAB BISQUE	\$9
MOREA SEAFOOD CAESAR SALAD shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan	\$25
ATHENA SALAD grilled chicken, romaine, tomato, kalamata olive, feta cheese, cucumber, red onion, fresh herb vinaigrette	\$13
STRAWBERRY FIELD SALAD grilled chicken, strawberries, goat cheese, pumpkin seeds, champagne vinaigrette	\$13
BRUSSELS SPROUT & QUINOA SALAD dried cranberries, sweet potato, shaved almonds, citrus vinaigrette	\$13
CAESAR SALAD romaine, parmesan, croutons	\$10
HUMMUS PLATE grilled zucchini, celery, red pepper, carrots, olives, pita	\$12
BRUSSELS SPROUTS fried brussels sprouts, balsamic glaze, parmesan cheese	\$8
CURLY FRIES	\$7

FLATBREADS

flatbread option: GF Cauliflower Crust \$3

MARGHERITA mozzarella, tomato, basil	\$12
PEAR & FIG anjou pear, goat cheese, honey	\$14
BUFFALO CHICKEN buffalo chicken, cheddar cheese, blue cheese crumbles, red onions, ranch	\$14
ROASTED MUSHROOM (GF) portobello, oyster and shitake mushrooms, fontina and mozzarella cheese, garlic, cauliflower crust	\$14

18% gratuity will be automatically applied for parties of six or more

Consuming raw or undercooked foods (e.g. eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish) may increase your chance of experiencing a foodborne illness.