

-Appetizers-

JB's Tuscan White Bean Soup-Fresh vegetable stock with carrots, celery, onions, roasted tomatoes and cannellini beans Cup \$3.50 Bowl \$5.95 "SR" Style- add mushrooms and Louisiana hot sauce \$.50

Vegan, Vegetarian, Gluten Free

Shrimp Fresca- Poached Baby Gulf shrimp, celery, carrots, cucumbers, Kalamata olives, radicchio, Belgium endive, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95

Gluten Free

Eggplant Rolls-Two sautéed eggplant rolls with a spicy mix of ricotta, mascarpone, mozzarella & aged provolone cheese, in a roasted eggplant sauce \$9.95 *Vegetarian*

PEI Mussels -Steamed in a spicy seafood sauce, finished with fresh lemon zest and served with garlic toast \$13.95

Beans & Greens -Spinach, cannellini beans and Italian sausage sautéed with browned garlic and a splash of marinara; finished with parmesan cheese and served with garlic toast. \$12.95

Homemade Meatballs -Ground beef, veal, pork & sweet basil tender meatballs slowly braised in marinara sauce and served with garlic toast \$9.95

Hot Stuffed Banana Peppers -Stuffed with Italian sausage, mozzarella and parmesan cheese. Served in our homemade marinara \$13.95 *Gluten Free*

Baked Brie - Pastry wrapped creamy brie cheese served with seasonal accompaniments \$12.95 *Vegetarian*

Cauliflower Pancakes- Crispy pan seared cauliflower pancakes, with parmesan and sautéed onions, topped with guacamole and lime infused sour cream \$10.95 *Vegetarian, Gluten Free*

BBQ Pork "Wings"- Tender braised pork drumsticks brushed with bourbon BBQ sauce and served with citrus slaw \$12.95 *Gluten Free*

-Salads-

Kale Harvest Salad – Kale, sweet potatoes, apples, dry cranberries, sunflower seeds and dry blue cheese in Olive Scene’s Maple Syrup vinaigrette \$9.95

Traditional Caesar Salad – Romaine lettuce tossed with Caesar dressing, parmesan cheese and garlic croutons topped with an anchovy \$9.95

Pete’s Chopped Salad- Chopped romaine, bacon, egg, carrots, celery, tomato & cucumber tossed in a creamy blue cheese dressing \$9.95

Chagrin Chopped Salad -Edamame, radicchio, Belgium endive, arugula, peas and grilled corn tossed in a Pinot Grigio vinaigrette \$9.95

Arugula Salad- Fresh arugula and tomatoes tossed in a lemon-basil vinaigrette from Olive Scene in Chagrin Falls \$9.95

Mixed Green Salad – Baby greens with tomato and cucumber. Served with balsamic vinaigrette \$6.95

Mediterranean Quinoa Salad- Romaine, tomato, cucumber, feta, Kalamata olives and quinoa tossed in a red wine vinaigrette \$9.95

Burton Court Brussel- Roasted Brussel sprouts, baby romaine, cranberries, smoked bacon, candied almonds and shaved parmesan cheese tossed in Olive Scene’s Maple Syrup vinaigrette \$9.95

Beet Salad- Beets, pickled eggs, pickled onions, fresh mozzarella and baby arugula, finished with a raspberry balsamic vinegar and citrus olive oil from the Olive Scene \$9.95

Shrimp Fresca- Poached baby gulf white shrimp with celery, carrots, cucumbers, Kalamata olives, radicchio, Belgium endive, basil and Himalayan salt, tossed with a lemon-basil vinaigrette from the Olive Scene \$15.95

<p>Add Grilled or Blackened Chicken \$4* Add tofu \$4 Add Grilled or Blackened Salmon \$6.50*</p>
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Eating Healthy

Stir Fry - Lightly sautéed vegetables in a low sodium stir fry sauce served over brown rice \$12.95
Add chicken or tofu \$16.95 *Vegetarian, Vegan*

Israeli Cous Cous- Tossed with tomato, spinach, garlic and extra virgin olive oil \$12.95
Add grilled Lemon Pepper Chicken or tofu \$16.95 *Vegetarian, Vegan*

Dave’s Rice and Beans- A light twist on classic rice and beans- quinoa, red jasmine rice, brown rice, Eddy’s Farm corn, black beans, roasted peppers, onions, cilantro and tomatoes, tossed with fresh lime \$12.95 Add chicken or tofu \$16.95 *Vegetarian, Vegan, Gluten Free*

Quinoa Fried Rice- Brown and white rice, quinoa, sweet peas, sautéed egg whites, celery, and onion, tossed in sesame oil and low sodium soy sauce \$12.95 Add chicken or tofu \$16.95 *Vegetarian*

Burgers* all burgers served with side of the day

Select a burger of your choice \$13.95

Kobe Beef, Turkey burger, Or Veggie:

- ❖ **Brie and Whole Grain Mustard**
- ❖ **Black & Blue-** Cajun spice and gorgonzola
- ❖ **Bacon & cheddar**
- ❖ **Swiss & mushroom**
- ❖ **Traditional-** your choice of cheese
- ❖ **Caramelized Onion & Feta**
- ❖ **Doc Arnstine's Veggie burger-** tomato, guacamole, mango lime salsa, vegan cheese
Vegan

Pizza

Three cheese – red sauce \$13 *Vegetarian*

Pepperoni – pepperoni, red sauce \$14

Caramelized onion & Feta Cheese– white sauce \$14 *Vegetarian*

Meatball- homemade meatballs, red sauce \$14

Sausage & Mushroom- red sauce \$14

Margherita- tomato, sweet basil, white sauce \$14 *Vegetarian*

Veggie- white sauce, assortment of fresh vegetables \$14

Mediterranean- Kalamata olives, artichokes, feta, white sauce \$14

Bacon & Banana Pepper- red sauce \$14

Spinach & Artichoke- white sauce \$14

Substitute Gluten Free crust for any of our pizzas.

Pasta

Lasagna Bolognese- Fresh pasta sheets layered with our homemade Bolognese sauce, ricotta, parmesan and mozzarella cheeses, baked golden brown \$12.95

Freddie's Pasta – Angel hair pasta tossed with spinach, sundried tomato, hot Hungarian peppers, crumbled Italian sausage and shrimp in an aglio olio sauce \$13.95

Gavi's Mac & Cheese – Penne tossed with creamy mascarpone and American cheese \$12.95 *Vegetarian*

Pasta Bolognese- Penne pasta tossed with ground veal, beef, and pork simmered with roasted tomatoes, fresh basil, cream and cabernet sauvignon \$12.95

Pasta Pomodoro- Angel hair pasta tossed with plum tomatoes, basil, garlic & olive oil \$12.95 *Vegan, Vegetarian*

Penne Marinara – Penne pasta tossed in our homemade marinara sauce and topped with a meatball \$12.95 *Vegetarian*

Turkey Bolognese- Ground Turkey simmered with roasted tomatoes and fresh basil, tossed with linguine pasta \$12.95

Substitute whole wheat or gluten free pasta in any pasta dish on the menu

-Sandwiches-

Turkey Sandwich- Shaved turkey, Provolone cheese, sriracha mayo, shaved romaine lettuce and tomatoes on grilled Tuscan bread \$10.95

Tuna Salad Wrap- Traditional mayo based tuna salad with Swiss cheese, shaved lettuce and tomatoes on a multigrain Wrap \$10.95

Brie Grilled Cheese- Thick cut oat wheat bread with brie, Eddy's Farm tomatoes, fresh spinach and balsamic reduction \$10.95

Chicken Salad – Traditional mayo based chicken salad served on thick cut oat wheat bread \$10.95

Jumbo Grilled Cheese -American, Swiss and provolone and tomato on thick cut grilled Italian or Oat wheat \$9.95

Chicken Cutlet Wrap -Chicken cutlet with arugula, fresh mozzarella, tomatoes and honey Dijon sauce, toasted and served in a grilled multigrain wrap \$10.95

Tuscan BLT - Smoked bacon with fresh mozzarella, tomatoes, baby arugula & pesto mayo on grilled flatbread \$10.95

Protein Patty- Grilled turkey patty topped with two over easy eggs; served with the fresh vegetable of the day \$10.95

Open Face Sandwich- Served on grilled Italian bread with Swiss cheese and homemade Guinness pan gravy. Your choice of slow braised brisket or homemade meatloaf \$12.95

Grilled Cuban- Grilled rustic bread with sliced ham, roasted pork loin, Swiss cheese, whole grain Dijon mustard and pickles \$11.95

Entrees

Chicken Milanese-Lightly breaded cutlet topped with a tomato-arugula insalata and finished with honey mustard sauce \$14.95

Baked Eggplant- Thin slices of eggplant layered with ricotta and mozzarella. Baked and served over penne pasta with our homemade marinara \$13.95

Chicken Pot Pie- Chicken, carrots, celery & peas simmered in a chicken stock topped with a flaky pastry shell \$13.95

Chicken Picatta- Simmered in a white wine, lemon and caper sauce. \$14.95

Chicken Parmesan- Breaded cutlet topped with mozzarella cheese and marinara sauce over penne pasta \$14.95

Stuffed Cabbage- Cabbage leaved stuffed with ground beef, veal, pork and brown rice in slow roasted tomato sauce \$12.95

Homemade Meatloaf- Veal, beef, pork, and parmesan cheese baked golden brown and served with a Guinness pan gravy (mildly spicy) \$12.95