



HOUSEMADE PIZZA

CHEESE PIZZA 14.95

14" PIZZA WITH SWEET TOMATO BASIL SAUCE
AND MOZZARELLA CHEESE

Additional Toppings

VEGETABLE TOPPINGS 1.50

PEPPERS, ONIONS, SPINACH, BLACK OLIVES

MEAT TOPPINGS 2.00

PEPPERONI, SAUSAGE, BACON

SMALL PLATES

***BURGER SLIDERS 11**

2 SLIDERS TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION & BACON JAM; SERVED ON BRIOCHE ROLLS

HUMMUS PLATE 10

ROASTED GARLIC & LEMON HUMMUS WITH VEGGIES AND GRILLED PITA

***VARSITY WINGS 10**

8 LARGE WINGS, CHOICE OF SWEET CHILI, HONEY BBQ, OR BUFFALO
SERVED WITH BLUE CHEESE OR RANCH

MARGARITA FLATBREAD 9

ROASTED PLUM TOMATOES, FRESH BASIL & MOZZARELLA CHEESE

***CHARCUTERIE PLATE 9**

DOMESTIC & IMPORTED CHEESE, LOCAL CURED MEATS & MARINATED OLIVES

GRILLED PIMENTO CHEESE 9

PIMENTO CHEESE WITH APPLEWOOD SMOKED BACON ON ARTISAN BREAD, WITH MIXED GREENS



SOUPS & SALADS

TUSCAN MINISTRONE SOUP 7

SOUP OF THE DAY 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness. This establishment uses the following allergens: milk, wheat, eggs,
Peanuts, tree nuts, fish, shellfish and soy beans

An 18% gratuity will be added for all parties of six or more.

Chef James Russell

GARDEN GREENS SALAD**9**

MIXED GREENS, GRAPE TOMATOES, ENGLISH CUCUMBER, RED ONION, & SHAVED CARROT

CAESAR SALAD**9**

HEARTS OF ROMAINE, PARMESAN CROSTINI & HOUSE MADE CAESAR DRESSING

*ADDITIONS TO SALADS: CHICKEN 4, SHRIMP OR SALMON 8***SANDWICHES & ENTRÉE PLATES*****BEL GUSTO BURGER****14**

GRASS FED BEEF WITH LETTUCE, TOMATO, ONION, & PICKLE ON A BRIOCHE BUN SERVED WITH FRIES

FARMERS MARKET VEGETABLE PANINI**13**MARINATED ZUCCHINI & SQUASH, PORTOBELLO MUSHROOM,
ROASTED RED PEPPER & HERB GOAT CHEESE***PECAN GLAZED CHICKEN****16**

POTATO GNOCCHI, & BABY CARROTS

SHRIMP & GRITS*19**

SUNDRIED TOMATO, PANCETTA & GARLIC WHITE WINE SAUCE OVER SMOKED MOZZARELLA GRITS

GRILLED SALMON*18**

SEARED SPINACH, HERB & PARMESAN POLENTA & A LEMON BUTTER SAUCE

GRILLED NY STRIP STEAK*25**

NY STRIP STEAK, MASHED RED BLISS POTATOES, SAUTÉED GREEN BEANS & HERB BUTTER

SPINACH FLORENTINE RAVIOLI**17**

SERVED IN A ROSE SAUCE, WITH FRESH PARMESAN & BASIL

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