

# June 12-28, 2025

**It's our anniversary!** Join us in the month of June as we celebrate the start of our 13<sup>th</sup> year. **For June only** we are featuring our "Now & Then" menu with our guest favorites "Now" featured at "Then" pricing, except for Entrée Duos. Reservations and pre-ordered entrée selections are a must for dinner menu. Also, **Happy Hour menu, 4pm-6pm, on the deck only for the month of June!** 

## Happy Hour Menu 4pm – 6pm *available only on the deck, no reservations required*

*Shareable Plates* (but you don't have to 😊 )

Kurt's Crab Cakes \$18 Two Crab Cakes with Remoulade

#### Italian Dip for Two \$16

A guest favorite, blend of four Cheeses, Artichokes, Pepperoncini, Italian Sausage and Herbs served with Assorted Bread and Crackers

### Fried Buffalo Mozzarella \$12

Fresh Mozzarella pan fried and severed with Pesto Cream Sauce and Marinara

### Elements Grazing Platter \$19

Featuring our Herb Cheese, Sliced Cheeses, Apricot Spread, Artichoke Relish, Pickled Grapes, Vegetable Crudité, Olives, Capicola Ham, Sliced Italian Sausage accompanied by an assortment of Bread and Crackers

## Drink Specials

### Raspberry Lemonade Sangria \$8

Our signature sangria with Raspberries from the garden!

### Pineapple Julep Sangria \$8

A blend of white wine, bourbon, pineapple and splash of mint.