

M I D D A Y

THE TIN ANGEL

APPETIZERS

Soup of the Day	4.00
Fresh Mozzarella & roasted roma tomatoes ▪ with basil pesto and crostini	7.50
Crab Cakes ▪ with spicy citrus rémoulade	8.75
Lightly Crusted Calamari ▪ red chili sauce, sesame seeds & won ton crisps	7.00
REAL French Fries ▪ Hand-cut, with spicy chipotle chile ketchup	4.50
Fried Green Tomatoes ▪ with horseradish sauce	6.50
Our House Salad ▪ fresh crisp greens & veggies; your choice of dressing Lemon Herb, Orange-Ginger or Buttermilk Bleu Cheese	5.50

ENTREES

Black & Bleu Steak Salad Blackened top sirloin on mesclun salad with herb vinaigrette & Danish bleu cheese	13.50
Med Salad Grilled shrimp, chickpeas, artichokes, roasted red bell peppers, red onions, orzo pasta, feta cheese, toasted pumpkin seeds and more with mixed greens and sun-dried tomato dressing	14.00
Cha-Cha Chicken Grilled boneless breast with apple chutney, smashed sweet potato & sesame haricots verts	12.75
"Louie" Pomodoro Fresh basil, tomatoes, onions, garlic, EVO oil and Parmesan on linguine	9.00 <i>(ADD SHRIMP 4.00) (ADD CHICKEN 3.50) (ADD MEATBALLS 2.50)</i>
Inside Out Eggplant Parmigiana Eggplant slices sandwiched with Italian cheeses, panko crusted and served with grilled vegetables, fresh spinach & meatless marinara	11.50
Angel Burger Half pound of grass fed "gourmet pasture beef" with red onion, lettuce, tomato & hand-cut fries	10.00 ADD CHEESE: \$1.00 FOR cheddar/jack; provolone; or bleu cheese & \$1.50 FOR TN. buttermilk cheddar or Emmental Swiss

Our Breads & Rolls are Locally made Artisan Breads

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE