

STARTERS / BOARDS

- ROSEMARY FOCCACIA** Italian butter, heirloom grape tomatoes, fresh arugula (regular or gluten free) 7
- BACON WRAPPED DATES** Gorgonzola, tangelo & fresh jalapeno citrus glaze 9
- THE ISLANDER** Ahi poke, wontons, wakami, pickled ginger, wasabi aioli, spicy mayo, aged sweet soy, green onions, chili threads 14
- ITALIAN NACHOS** Pasta chips, braised lamb shank, asiago bechamel, smoked mozzarella, basil, tomatoes, Kalamata olives 14
- VAMPIRE WINGS** Garlic, crispy potatoes, carrot, celery, house bleu cheese 12
- ARTISAN CHEESE BOARD** Chef selected cheeses, fruit, nuts, sourdough crostini 20
- CHARCUTERIE BOARD** Chef selected salami and cured sausages, fruit, sourdough crostini 18

MAINS

Served from 4pm-9pm Daily

- LEMON SEAFOOD RISOTTO** Lemon risotto, New Zealand green lipped mussels, black mussels, calamari, scallops, shrimp, king crab, carrot, leek, garlic, white wine, crispy potatoes, crostini 27
- BRAISED BEEF SHORT RIB** Mushroom oat risotto, asparagus, tamarind chili BBQ sauce 21
- THE SAMMY** Filet mignon, house made garlic mashed potatoes 26
Mushroom Fricassee add 2.5
- DUROC PORK SCHNITZLE** Potato gnocchi, heirloom tomatoes, apple cabbage slaw, crimini mushroom cream, crispy potatoes 26
- AHI BABBA** Sesame seared ahi, lobster mash, teriyaki, broccolini, wakami, rice wine demi, sweet soy wasabi crème 27
- CHICKEN VALDOSTANA** Prosciutto, fontina cheese, chardonnay butter sauce, served w/pesto gnocchi 21
- GRILLED SALMON** Herbed butter, quinoa salad 21

SANDWICHES

Served With Pomme Frites

- CHEESESTEAK 127** Filet Mignon, onions, mushrooms, pepper jack, confit garlic aioli, tomatoes, French roll 14
- PORK BELLY CUBANO** Whole grain mustard aioli, manchego cheese, pickles, pressed French roll 13
- FORK & KNIFE AVO TOAST** Rosemary olive toast, avocado, heirloom tomato, goat cheese, arugula, citrus vinaigrette, over easy egg, chili threads 14
- PORTOBELLO BURGER** Basil pesto, fire roasted red bell pepper, goat cheese
- EGGPLANT** heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze, French roll 12
- ROASTED TURKEY CLUB** pesto aioli, red onion, avocado, swiss, bacon, heirloom tomatoes, sprouts, on sourdough 15
- GRILLED VEGGIE** Eggplant, yellow squash, red bell pepper, pickled carrot, cilantro, fresh jalapeno, cucumber, peanut sauce 12

JR. FOODIES

- HAMBURGER** Served with French fries 7
add pepper jack or white cheddar \$1.00
- CHEESE PIZZA** Mozzarella, tomato sauce 7
- TENDERS & FRITTES** 7
- MAC DADDY JR.** Irish white cheddar mornet, cavatappi pasta, parmesan 7

"127 proudly serves our signature fresh herb ranch in lieu of traditional ranch dressing"

We prepare our food fresh daily and have limited quantities, thank you for your understanding if we run out
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GREENS

ADD PROTEIN: (Grilled or Blackened)

Chicken 4 Shrimp 6 Salmon 8

Champagne Vinaigrette, Fresh Herb Ranch, Raspberry Lime, Bleu Cheese

- SPINACH** baby spinach, crispy prosciutto, red onion, cinnamon toast walnuts, crumbled gorgonzola, sliced fresh strawberries, raspberry lime balsamic vinaigrette 14
- CAESAR** Romaine, shaved parmesan, sourdough croutons, white anchovies, house made Caesar dressing 9
- BEET** Roasted beets, arugula, chilled quinoa, heirloom tomatoes, champagne vinaigrette 14
- WEDGE** Applewood bacon, bleu cheese crumbles, heirloom tomatoes, bleu cheese dressing 10
- BLEU CHOPPED** romaine/iceberg blend, bacon, tomato, red onion, swiss, hardboiled egg, feta, avocado, tossed in house made bleu cheese dressing 15
- GARDEN** Mixed greens, heirloom tomatoes, fire roasted peppers, red onion, sour dough croutons, and choice of dressing 7

BURGERS

Served With Pomme Frites

100% Grass Fed Beef

- BLACKENED CHICKEN** Lettuce, tomato, garlic aioli, brioche 13
- FALLBROOK**
Fallbrook avocado guacamole, bacon, pepper jack cheese, garlic aioli, brioche 14
- VEGGIE BURGER** Chipotle black bean, pepper jack, sprouts, red onion, garlic aioli, brioche, served with taro & parsnip chips 13
- STAGE COACH** Tamarind chili BBQ sauce, honey cured bacon, sharp cheddar, fried onion petals, brioche, garlic aioli 14
- B.Y.O.B** choice of cheese 13
Manchego, Pepper Jack, White Cheddar

Bacon (\$2) Guacamole (\$2) Caramelized Onion (\$1.5) Fried Egg (\$2.5)

B.Y.O.M.

- LOBSTER MAC & CHEESE** Sweet Maine lobster, lobster cream sauce, cavatappi 16
- MAC DADDY** Irish white cheddar mornet, cavatappi pasta, parmesan, bread crumbs 9

**ADD.....Bacon 2 Fennel Sausage 4 Pork Belly 4
Fried Egg 2.5 Braised Lamb 6 Blackened Shrimp 6**

STONE FIRED PIZZA

Sub Gluten Free Crust 3

- CAPO'S CREATION** Proprietor's Pizza of the week MP
- DA NAPOLI** San Marzano tomato sauce, mozzarella, fresh basil 13
- THE ROCKY** Béchamel, mozzarella, grape tomatoes, onion, mushroom, garlic, filet mignon 15
- THE BRONX** Fennel sausage, salami, basil, San Marzano tomato sauce, mozzarella, parmesan cheese 15
- MARDI GRAS** Andouille sausage, mozzarella, caramelized onion, mushrooms, grape tomatoes, roasted red pepper, San Marzano tomato sauce 15
- FUGETABOUTIT** Fennel sausage, San Marzano tomato sauce, mozzarella, basil 15
- JULIA** Braised short rib, caramelized red onion, tamarind bbq sauce, cilantro, smoked mozzarella blend 15
- SEASONAL VEGGIE** Chef selected seasonal vegetables, béchamel or San Marzano tomato sauce, smoked mozzarella 14

SIDES

- Pomme Frites 5
Confit Garlic Mash 4
Garlic Green Beans 8
Mac And Cheese 6
Broccolini 6
Asparagus 6
Baby Bok Choy 5

MOMENT OF SWEET INDULGENCE?

ASK YOUR SERVER FOR A LIST OF OUR
SOCIALICIOUS DESSERTS

Socialicious:

*Something So Good...You are gonna wanna talk
about it*