

SNACKS

French Onion Soup

cup 7
bowl 11

Asiago Truffle Fries gf

arugula, calabrian chili aioli
8

Chef's Spinach Artichoke Dip v

panko and gruyere brûlée, pita chips
10

Hummus v

crispy pita
6

Mixed Seasonal Nuts v gf

candied walnuts, pepitas, candied orange peel, seasonal nuts
6

FAVORITES

House Baked Focaccia v

tomato, garlic confit,
vermont cultured butter
8

Winter Citrus Salad v

mixed greens, blood orange, fennel,
goat cheese, candied walnut,
champagne vinaigrette
13

Italian Beef & Potatoes gf

slow roasted beef, giardiniera,
provolone, smashed yukon potatoes,
spicy mayo
20

HANDHELDS

choice of: **side salad, fries, or
rosemary and white pepper chips**

Steak Melt

shaved steak, crispy onions,
provolone, zhoug sauce, naan bread
18

Smash Burger

double beef patty, bacon, butter lettuce,
tomato, red onion, smoked provolone,
dill pickle, secret sauce, turano brioche bun
20

Crispy Shrimp Po'boy

shredded romaine, pickle, tomato,
NOLA remoulade
18

Thai Peanut Wrap

grilled chicken, red peppers,
napa cabbage slaw, tomato wrap,
thai peanut sauce, cilantro
16

GREENS

Apis Caesar Salad

piquillo pepper, little gem lettuce,
garlic crostini, marinated anchovy,
pecorino, house caesar dressing
13

Wedge Salad

pickled shallots, gorgonzola dressing,
house bacon lardons, cherry tomato,
focaccia croutons
12

SHAREABLES

Mezze Platter v

creamy hummus, marinated feta,
muhammara, crispy pita chips,
fresh vegetables
18

Oxtail Empanada

potato, peppadew pepper,
slow braised oxtail, chimichurri mayo
16

Mushroom Flatbread v

whipped goat cheese,
maitake, beech, and crimini blend,
arugula, gruyere and fontina cheese
16

Crispy Brussels Sprout

pomegranate, lemon, ricotta salata,
spanish chorizo, candied walnuts
15

Smoked Chicken Wings gf

ranch or bleu cheese
sweet & spicy dry rub
tikka masala
carolina gold sauce
honey buffalo
ten wings 16
twenty wings 28

Sicilian Meatballs

pomodoro sauce, polenta, parmesan,
garlic bread
18

ENTREES

12oz Prime NY Strip gf

broccolini, white cheddar au gratin,
demi glace
60

Veal Osso Bucco gf

sarveccio polenta, brussels sprout,
walnut gremolata, braising jus
48

Pasta Bolognese

beef, pork, veal, orecchiette,
parmesan, fresh herbs, garlic toast
32

Flat Iron Steak Frites gf

8 oz cast iron seared, chimichurri,
garlic aioli, french fries
36

Seared Halibut

saffron risotto cake, honey & beet puree,
broccolini, lemon brown butter
47

Vegan Vermicelli Bowl v gf

house smoked tofu, rice noodles,
sweet and spicy stir fry sauce,
napa cabbage slaw, pea shoots,
ginger pickled shiitake mushroom
26

SWEETS

Red velvet Cake

fresh berries
10

Vanilla Bean Crème Brûlée v

port & berry compote
13

Dark Chocolate Pot De Creme gf

chantilly cream
12

DESSERT WINE

César Florido Moscatel Dorado Sherry

8

Quinta do Infantado 20-yr Tawny Port

10

Nonino Quintessentia Amaro

8

The Apis advises its patrons that consuming raw or undercooked animal products may increase your risk of foodborne illness.

A 20% Service Charge will be added for all parties of 8 or more.

Please let your server or bartender know of any allergies

** v - vegetarian gf - gluten friendly

