

Ceia KITCHEN + BAR

SUMMER 2019 MENU

ANTIPASTO

(OUR AWARD WINNING BOARDS)

CHEESES

MANCHEGO | 8

SPAIN • SHEEP'S MILK
FIRM • MILD • CREAMY

BRILLAT SAVARIN | 8

FRANCE • COW'S MILK
SOFT • BUTTERY • TRIPLE CREAM

TOMA | 8

ITALY • COW'S MILK
SEMI HARD • GRASSY • TANGY

CURED MEATS

PROSCIUTTO | 8

PORK • MILD SALT
• KING OF CURED MEATS

SOPPRESATA | 8

PORK • MILD PEPPER
• SALAMI STYLE

COPPA | 8

PORK SHOULDER • SALTED
• NICE MARBLE

GRAND PLATEAU | 55

ALL THINGS ANTIPASTO,
OLIVES, CROQUETTE

JOIN US FOR DOLLAR
OYSTERS EVERY
WEDNESDAY FROM
4:00PM - CLOSE

HOURS:

TUESDAY - SUNDAY 4-1030PM
WEDNESDAY - SATURDAY 1130-
3PM
SUNDAY BRUNCH - 11AM-3PM

APPETIZERS

FARM LETTUCES | 13

PEAS • MINT
• GOAT CHEESE FONDUE

TOMATO + FETA | 16

CUCUMBER • OLIVE • EVOO

FRIED PRAWNS | 17

SPICY JAM • HERB AIOLI

MOUSSAKA | 16

LAMB • YOGURT BÉCHAMEL • EGGPLANT
• GOLDEN RAISIN

COMPOSED OYSTERS | 18

HALF DOZEN RAW-
CUCUMBER • BASIL • SCALLION
• GRAINS OF PARADISE

CHILLED CORN SOUP | 12

TOMATO • HERBS

SPANISH OCTOPUS | 18

POTATO • PRESERVED LEMON
• OLIVE • PIRI PIRI

LAMB POLPETTI | 13

HARISSA • YOGURT • ALMOND

MAIN COURSES

PRIME BONE-IN RIBEYE | 46

SUNCHOKE CROQUETTE • CREAMED SPINACH

SIGNATURE BURGER | 18

MANCHEGO • PROSCIUTTO • TOMATO
• PAPRIKA AIOLI • HAND CUT FRIES

BUTTERMILK FRIED CHICKEN | 26

FARRO • MUSHROOM • HAM

HALIBUT | 36

BABY TURNIP • BASIL PISTOU • APRICOT
• POTATO ROSTI

TRUFFLE + CORN PIZZA | 24

SUMMER TRUFFLE • CORN • GREEN ONION
• PARMESAN

SCALLOPS | 33

PEACH • SMASHED POTATO • LEEK • SOUBISE

MANTI | 22

LAMB • CRÈME FRAICHE • TOMATO
• ROASTED GARLIC

LOBSTER ROLL | 28

BRIOCHE • FINE HERB AIOLI • HAND CUT FRIES

* CONSUMING RAW AND UNDERCOOKED ITEMS CAN LEAD TO A FOODBORNE ILLNESS.
PLEASE INFORM OUR STAFF OF ANY ALLERGENS YOU MAY HAVE PRIOR TO ORDERING