

The Landing RoofTop

801 E. Strawbridge Ave. 11th Floor, Melbourne, FL 32901 · +13213276007 · Updated: Jan 14, 2026

[View online menu](#)



SOCIAL PLATES 14

Yucca Fries	\$12.00
Red Chili Curry Aioli	
Truffle Sidewinder Fries	\$13.00
Asiago, Black Pepper, Fine Herbs, Roasted Garlic Aioli	
Charcuterie	\$19.00
Cured Meats, Artisanal Cheeses, Pickled Carrots, Citrus Marinated Olives Whole Mustard, Nuts, Seasonal Jam, Grilled Crostini	
Southern Fried Chicken Steam Buns	\$15.00
Fried Chicken, Pickled Red Onions, Alabama BBQ	
Bacon Bourbon Glazed Pork Ribs	\$17.00
Sweet Mango & Roasted Corn Salsa	
Melby's Jumbo Smokin' Wings	\$15.00
Asher Bleu Cheese Sauce or Jalapeño Ranch, Pickled Carrots & Celery Choice of Sauce: Chipotle Mezcal, BBQ Sauce Memphis Dry Rub Sticky Asian	
Burrata Cremosa	\$16.00
Baby Arugula, Roasted Campari Tomatoes, Balsamic Caviar Summer Peach Jam, Herb Crostinis	
Island Conch Fritters	\$16.00
Caramelized Pineapple-Harissa Aioli	
Charred Octopus	\$16.00
Mediterranean Salad w/ Homemade Hummus, Pine Nuts, Crispy Pita	
Pan Seared Crab Cakes	\$18.00
Lump Crab, Chayote Slaw, Roast Garlic Remoulade	
Colossal Shrimp Cocktail**	\$18.00
Poached Shrimp, Classic Cocktail Sauce & Remoulade	
Shrimp Avocado Ceviche**	\$18.00
Leche De Tigre, Fried Tostones	
Tuna Poke**	\$18.00
Ahi Tuna, Citrus Ponzu, Pickled Carrots, Cucumber & Ginger, Avocado, Baby Bok Choy	
Lobster Steam Buns	\$25.00
Maine Lobster, Tarragon Aioli	

GIFTS FROM THE GARDEN 6

Charred Caesar	\$14.00
Roma Crunch Romain, Everything Asiago Croutons, Anchovies, Roasted Campari Tomatoes, House-made Caesar Dressing	
Ancient Grain Salad	\$14.00
Quinoa, Farro, Hearts of Palm, Cucumber, Roasted Peppers, Toasted Macadamias, Frisée, Pickled Red Onion, Lemon Thyme Vinaigrette	
Seasonal Salad** ***	\$15.00
Baby Spinach, Mixed Greens, Florida Strawberries, Goat Cheese, Candied Walnuts, House-made Citrus Florida Honey Vinaigrette	
Brule Goat Cheese & Roasted Beets**	\$15.00
Baby Arugula, Citrus Segments, Roasted Red & Gold Beets, Goat Cheese, Candied Walnuts, Shaved Fennel	
Melby Cobb**	\$13.00
Chopped Mixed Greens, Tomatoes, Bacon, Chicken Breast, Perfect Boiled Egg, Avocado, Bleu Cheese, Cirtus Vinaigrette	
The Landing**	\$14.00
Cucumber Wrapped Mix Mesclun Lettuce, Baby Heirloom Tomatoes, Roasted Red Peppers, House-made Green Goddess Dressing	

FEATURED PLATES 11

Catch of the Day***	
Roasted Herb Fingerling Potatoes, Garlic Broccolini, Heirloom Baby Tomatoes, Olives, Butter Sauce	
Pan-Seared FL Grouper	\$38.00
Lemon Orzo, Braised Fennel, Grilled Baby Carrots, Caper Beurre Noisette Sauce. Suggested Wine Pairing: Hampton Water Rose	
Grilled Shrimp & Congaree Penn Grits	\$32.00
Cajun Butter Sauce, Fresno Chili Pickle, Cheddar Curds. Suggested Wine Pairing: Bravium Chardonnay	
U-8 Scallops**	\$44.00
Sweet Corn Succotash, Crispy Prosciutto, Smashed Roasted Garlic Yukon Potatoes, Honey Lime Drizzle. Suggested Wine Pairing: Wairu River Sauvignon Blanc	
Sticky Asian Glazed Chicken Breast	\$29.00
Ginger & Lemon Grass White Rice, Sautéed Bok Choy, Carrots, Celery, Onion, Snow Peas, Baby Corn, Straw Mushrooms, Sunny Side up Egg. Suggested Wine Pairing: Kim Crawford Chardonnay	
Chef's Seasonal Pasta	
Special Blend of Seasonal Flavors, Protein & Pasta Crafted to Tickle Your Taste Buds. Suggested Wine Pairing: Abadia De San Campio Albarino	
Grilled 8oz Filet Mignon*	\$48.00
Confit-Herb Garlic Yukon Gold Potatoes, Root Vegetables Hash, Broccolini, Chandre' Green Peppercorn Cognac Sauce. Suggested Wine Pairing: Unshackled Cabernet	
12oz Ribeye* **	\$34.00
Hassel Back Potatoes with Truffle Butter, Roasted Baby Carrots, Broccolini, Balsamic Herb Demi. Suggested Wine Pairing: Hussonet Gran Reserva Cabernet	
Sous-Vide Grilled Herb Pork Chop	\$25.00
Roasted Marble Potatoes, Baby Carrot, Grain Mustard Cream Sauce. Suggested Wine Pairing: Beronia Rioja Crianza Tempranillo	

Wagyu Burger* **\$22.00**
8oz Wagyu Beef, Gruyere Cheese, Bacon-Vidalia Onion Jam, Heirloom Tomato Roasted Garlic Aioli, Kaiser Potato Bun, Served with Sidewinder Fries. Suggested Wine Pairing: Intrinsic Red Blend

Parmesan Garden Vegetable Stack **\$27.00**
Eggplant, Yellow Squash, Zucchini, Red Onions, Portobello Mushroom, Confit Heirloom Tomatoes, Fennel, Crumbled Boursin. Suggested Wine Pairing: Meiomi Pinot Noir; Beronia Rioja Crianza Tempranillo

SIGNATURE COCKTAILS 12

Strawbridge Cruisin' **\$15.00**
Maker's Mark, Strawberry Puree, Ginger Beer, Lemon Juice

Sunny Daze **\$14.00**
Cruzan Dark Rum, Pineapple Juice, Orange Juice, Cream of Coconut, Nutmeg

To the Cosmos **\$15.00**
Grey Goose L'Orange, Triple Sec, Cranberry Juice, Lime Juice, Orange Twist

Banana River **\$14.00**
Captain Morgan's Spiced Rum, Orgeat, Banana Liqueur, Lime Juice

Saint Rita **\$16.00**
St-Germain Elderflower Liqueur, Patron Silver, Simple Syrup, Fresh Lime Juice

Melby Mule **\$15.00**
Patron Silver, Banana Liqueur, Lime Juice, Ginger Beer, Mint

Espresso Martini **\$16.00**
Illy Espresso, Tito's Vodka, Kahlua, Trader Vick's Chocolate Liqueur, Baileys Irish Cream

Mango Chile Mojito **\$14.00**
Bacardi Mango Chile Rum, Simple Syrup, Fresh Mint, Sugar Cane Stick

Beachside Breeze **\$16.00**
Grey Goose Vodka, St-Germain Elderflower Liqueur, Blackberry Puree, Lemon Juice

Rocket Man **\$14.00**
Cazadores Blanco Tequila, Prickly Pear, Muddled Jalapeno, Lime Juice, Simple Syrup, Soda

Bourbon Sour* **\$16.00**
Basil Hayden's Bourbon, Lemon Juice, Simple Syrup, Egg White

Pomegranate Gin Fiz **\$15.00**
Beekeeper London Dry Gin, Pomegranate Juice, Lemon Juice, Simple Syrup, Sparkling Wine

BEERS, CIDERS, SELTZERS 14

Local Craft Tall Boys **AVAILABLE OPTIONS**
\$9.00
\$10.00

Lagunitas Maximus IPA	\$8.00
Corona Extra	\$7.00
Modelo Especial	\$7.00
Miller Lite	\$6.00
Michelob Ultra	\$6.00
Bud Light	\$6.00
Stella Artois	\$8.00
Sam Adams	\$8.00
Blue Moon	\$8.00
Caribe Hard Cider Cape Canaveral, FL	\$7.00
Heineken 0.0	\$7.00
High Noon Hard Seltzer	\$7.00
White Claw	\$7.00

SPARKLING ⁴

Avissi Prosecco D.O.C. (Italy)	AVAILABLE OPTIONS
	6oz: \$11.00
	9oz: \$14.00
	Btl: \$45.00
Domaine Ste Michelle (Columbia Valley)	AVAILABLE OPTIONS
	6oz: \$11.00
	9oz: \$14.00
	Btl: \$45.00
Mumm Napa Brut Prestige (Napa)	\$55.00
Veuve Cliquo Label (France)	\$120.00

WHITE WINES ¹²

Ruffino d'Asti Moscato (Italy)	AVAILABLE OPTIONS
	6oz: \$13.00
	9oz: \$16.00
	Btl: \$40.00
Chateau Ste. Michelle Riesling (Columbia Valley)	AVAILABLE OPTIONS
	6oz: \$10.00
	9oz: \$13.00
	Btl: \$40.00

Kim Crawford Sauvignon Blanc (New Zealand)

AVAILABLE OPTIONS

6oz: \$13.00

9oz: \$17.00

Btl: \$40.00

Wairu River Sauvignon Blanc (Malborough, N. Zealand)

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$14.00

Btl: \$35.00

Fournier Sancerre Le Belles (France)

\$60.00

Martinsancho Verdejo (Spain)

\$45.00

Barone Fini Pinot Grigio (Italy)

AVAILABLE OPTIONS

6oz: \$11.00

9oz: \$14.00

Btl: \$35.00

Trimbach Pinot Gris Rivera (France)

\$60.00

Abadia de San Campio Albarino (Spain)

\$35.00

Bravium Chardonnay (Russian River Valley)

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$18.00

Btl: \$52.00

Sonoma Cutrer Chardonnay (Russian River Ranches)

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$18.00

Btl: \$52.00

Stag's Leap Karia Chardonnay (Napa)

\$60.00

SILVER GATE WINES 5

Chardonnay

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$13.00

Btl: \$35.00

Cabernet

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$13.00

Btl: \$35.00

Merlot

AVAILABLE OPTIONS

6oz: \$10.00

9oz: \$13.00

Btl: \$35.00

Sauvignon Blanc**AVAILABLE OPTIONS**

6oz: \$10.00

9oz: \$13.00

Btl: \$35.00

Pinot Grigio**AVAILABLE OPTIONS**

6oz: \$10.00

9oz: \$13.00

Btl: \$35.00

ROSE 4**Gloria Ferrer Blanc de Noir Rose (Sparkling) Carneros****\$65.00****Fleur de Mer Cote de Provence Rose (France)****AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$17.00

Btl: \$45.00

Hampton Water Rose (Languedoc, France)**AVAILABLE OPTIONS**

6oz: \$16.00

9oz: \$19.00

Btl: \$50.00

Bieler Pere & Fils Bandol Rose (France)**\$60.00****RED WINES** 12**Meiomi Pinot Noir (Central Coast)****AVAILABLE OPTIONS**

6oz: \$14.00

9oz: \$17.00

Btl: \$50.00

Willakenzie Estate Pinot Noir**\$85.00****Beronia Rioja Crianza Tempranillo (Spain)****AVAILABLE OPTIONS**

6oz: \$13.00

9oz: \$16.00

Btl: \$48.00

Terrazas de los Andes Malbec Reserva (Argentina)**AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$15.00

Btl: \$45.00

Schooner Voyage 10 Malbec Reserva (Malborough, N. Zealand)**\$65.00****Conundrum (California)****AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$14.00

Btl: \$35.00

Intrinsic Red Blend (Columbia Valley)**AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$18.00

Btl: \$55.00

Orin Swift "Eight Years in the Desert" (California)**\$95.00****Saldo Zinfandel (California)****\$70.00****Hussonet Gran Reserva Cabernet Sauvignon (Chile)****AVAILABLE OPTIONS**

6oz: \$11.00

9oz: \$14.00

Btl: \$35.00

Unshackled Cabernet Sauvignon**AVAILABLE OPTIONS**

6oz: \$16.00

9oz: \$19.00

Btl: \$55.00

Stags' Leap Cabernet Sauvignon Malborough, (Napa)**\$110.00****STARTERS** 16**Yucca Fries****\$12.00**

Red Chile Curry Aioli

Truffle Sidewinders Fries**\$13.00**

Asiago, Black Pepper, Fines Herbes, Roasted Garlic Aioli

Florida Avocado Toast***\$13.00**

Grilled Artisan Bread, Breakfast Radish, Frisée, Pickled Red Onion, Espelette Georgia EVOO

Greek Yogurt Bowl*****\$14.00**

Sunflower Seed Granola, Fresh Berries, Toasted Coconut, Florida Honey

Ancient Grain Salad**\$14.00**

Quinoa, Farro, Hearts of Palm, Cucumber, Roasted Peppers, Toasted Macadamias, Frisée, Pickled Red Onion, Lemon Thyme Vinaigrette

Charred Caesar**\$14.00**

Roma Crunch Romain, Everything Asiago Croutons, Anchovies, Roasted Campari Tomatoes, House-made Caesar Dressing

Seasonal Salad *******\$15.00**

Baby Spinach, Mixed Greens, Florida Strawberries, Goat Cheese, Candied Walnuts, House-made Citrus Florida Honey Vinaigrette

Melby's Jumbo Smokin' Wings**\$15.00**

Asher Blue Cheese Sauce or Jalapeño Ranch, Pickled Carrots & Celery. Choice of Sauce: Chipotle Mezcal BBQ Sauce | Memphis Dry Rub | Sticky Asian Sauce

Island Conch Fritters**\$16.00**

Caramelized Pineapple-Harissa Aioli

Charred Octopus**	\$16.00
Mediterranean Salad w/ Homemade Hummus, Pine Nuts, Crispy Pita	
Colossal Shrimp Cocktail**	\$18.00
Poached Shrimp, Classic Cocktail Sauce & Remoulade	
Shrimp Avocado Ceviche**	\$18.00
Leche De Tigre, Fried Tostones	
Pan Seared Crab Cakes	\$18.00
Lump Crab, Chayote Slaw, Roast Garlic Remoulade	
Tuna Poke**	\$18.00
Ahi Tuna, Citrus Ponzu, Pickled Carrots, Cucumber & Ginger, Avocado, Baby Bok Choy	
Burrata Cremosa	\$16.00
Baby Arugula, Roasted Campari Tomatoes, Balsamic Caviar, Summer Peach Jam Herb Crostinis	
Charcuterie	\$19.00
Cured Meats, Artisanal Cheeses, Pickled Carrots, Citrus Marinated Olives, Whole Mustard, Nuts, Seasonal Jam, Grilled Crostini	

HANDHELDS 5

Breakfast Bagel*	\$15.00
Applewood Bacon, Fried Egg, Gruyere Cheese, Breakfast Potatoes, Asiago Bagel	
Hot-Honey Crispy Chicken Sandwich***	\$18.00
Crispy Chicken Thighs, Chayote Slaw, House-made Hot Florida Honey Served with Sidewinder Fries	
El Cubano	\$20.00
Mojo Roasted Pork, Capicola, Gruyere, Dill Pickles, Dijon Aioli, Cuban Hoagie. Served with Sidewinder Fries	
Wagyu Burger*	\$22.00
8oz Wagyu Beef, Gruyere Cheese, Bacon-Vidalia Onion Jam, Heirloom Tomato, Roasted Garlic Aioli, Kaiser Potato Bun. Served with Sidewinder Fries	
Lobster Steam Buns	\$25.00
Maine Lobster, Tarragon Aioli	

ENTREES 10

Biscuits & Gravy	\$13.00
Red Harissa, Chicken Sausage Gravy, Apricot Chutney	
The Landing Breakfast*	\$17.00
Two Eggs Your Way, Sea Salt Breakfast Potatoes, Grilled Artisan Bread, Choice of Applewood Bacon, Chicken or Pork Sausage	
Open Faced Omelet	\$18.00
Baby Heirloom Tomatoes, Wild Mushrooms, Vidalia Onion, Spinach, Lil Moo Cheese, Sea Salt Breakfast Potatoes, Grilled Artisan Bread	
Southern Fried Chicken & Waffles***	\$23.00
Calabrian Chili Bourbon Florida Honey, Whipped Butter	

Classic Eggs Benedict*	\$21.00
Canadian Bacon, Poached Eggs, English Muffin, Hollandaise, Crispy Hashbrowns	
Smoked Salmon Benedict*	\$23.00
Toasted Brioche, Asparagus, Hollandaise, Caviar, Crispy Hashbrowns	
Lobster Benedict*	\$25.00
Grilled Artisan Bread, Maine Lobster, Sautéed Spinach, Tarragon Hollandaise, Caviar, Crispy Hashbrowns	
Peaches & Cream Pancakes	\$17.00
Peach Jam, Cream Cheese Frosting, Vanilla Scented Maple Syrup, Chocolate Turtle Crumble	
Huevos Rancheros*	\$19.00
Fried Eggs, Chorizo, Black Beans, Roasted Tomatillo Salsa, Lime Crema, Cotija Cheese, Crispy Tortilla	
Cannoli French Toast Sticks	\$17.00
Amaretto Whipped Ricotta, Dark Chocolate, Candied Pistachios, Fresh Berries	
BITES 12	
Yucca Fries	\$6.00
Red Chile Curry Aioli	
Truffle Sidewinder Fries	\$8.00
Red Chile Curry Aioli	
Island Conch Fritters	\$12.00
Caramelized Pineapple-Harissa Aioli	
Melby's Jumbo Wings	\$11.00
Asher Blue Cheese Sauce, Chipotle Mezcal BBQ Sauce, Pickled Carrots, Celery	
Charcuterie	\$15.00
Cured Meats, Citrus Marinated Olives, House Whole Mustard, Grilled Crostini	
Maine Lobster Steam Buns	\$21.00
Tarragon Aioli	
Southern Fried Chicken Steam Buns	\$6.00
Fried Chicken, Pickled Red Onions, Alabama BBQ	
The Wagyu Burger	\$22.00
8oz SFR Beef, Grafton Truffle Cheddar, Bacon-Vidalia Onion Jam Heirloom Tomato, Roasted Garlic Aioli, Kaiser Potato Bun	
Shrimp Taco	\$5.00
Flour Tortilla, Grilled Shrimp, Mango-Pineapple Slaw, Baja Aioli	
Flat Breads	\$12.00
Choice of: Caprese Pepperoni Vegetable	
Fish Taco	\$5.00
Flour Tortilla, Blackened Grouper, Mango-Pineapple Slaw, Baja Aioli	

Grilled Chorizo**\$9.00**

Cannellini Bean Ragout, Grilled Crostini

LOCAL DRAFTS! 14**Local Craft Tall Boys**

AVAILABLE OPTIONS

\$9.00

\$10.00

Lagunitas Maximus IPA**\$8.00****Corona Extra****\$7.00****Modelo Especial****\$7.00****Miller Lite****\$6.00****Michelob Ultra****\$6.00****Bud Light****\$6.00****Stella Artois****\$8.00****Sam Adams****\$8.00****Blue Moon****\$8.00****Caribe Hard Cider, Cape Canaveral, FL****\$7.00****Heineken 0.0****\$7.00****High Noon Hard Seltzer****\$7.00****White Claw****\$7.00****MAIN** 15**Biscuits & Gravy****\$13.00**

Red Harissa, Chicken Sausage Gravy, Apricot Chutney

Florida Avocado Toast***\$13.00**

Grilled Artisan Bread, Breakfast Radish, Frisée, Pickled Red Onion, Espelette Georgia EVOO

Breakfast Bagel***\$15.00**

Applewood Bacon, Fried Egg, Gruyere Cheese, Breakfast Potatoes, Asiago Bagel

Greek Yogurt Bowl*****\$14.00**

Sunflower Seed Granola, Fresh Berries, Toasted Coconut, Florida Honey

Tropical Oatmeal****\$16.00**

Steel Cut Oats, Toasted Coconut, Banana, Berries, Pineapple, Peach Compote, Candied Pecans

The Landing Breakfast*	\$17.00
Two Eggs Your Way, Sea Salt Breakfast Potatoes, Grilled Artisan Bread, Choice of Applewood Bacon, Chicken or Pork Sausage	
Open Faced Omelet	\$18.00
Baby Heirloom Tomatoes, Wild Mushrooms, Vidalia Onion, Spinach, Lil Moo Cheese, Sea Salt Breakfast Potatoes, Grilled Artisan Bread	
El Churrasco Burrito	\$18.00
Roasted Mojo Pork, Scrambled Eggs, Roasted Peppers, Onions, Black Beans, Cotija & White Cheddar Blend, Smokey Chimichurri	
Huevos Rancheros*	\$19.00
Fried Eggs, Chorizo, Black Beans, Roasted Tomatillo Salsa, Lime Crema, Cotija Cheese, Crispy Tortilla	
Southern Fried Chicken & Waffles***	\$23.00
Calabrian Chili Bourbon Florida Honey, Whipped Butter	
Classic Eggs Benedict*	\$21.00
Canadian Bacon, Poached Eggs, English Muffin, Hollandaise, Crispy Hashbrowns	
Smoked Salmon Benedict*	\$23.00
Toasted Brioche, Asparagus, Hollandaise, Caviar, Crispy Hashbrowns	
Lobster Benedict*	\$25.00
Grilled Artisan Bread, Maine Lobster, Sautéed Spinach, Tarragon Hollandaise, Caviar, Crispy Hashbrowns	
Peaches & Cream Pancakes	\$17.00
Peach Jam, Cream Cheese Frosting, Vanilla Scented Maple Syrup, Chocolate Turtle Crumble	
Cannoli French Toast Sticks	\$17.00
Amaretto Whipped Ricotta, Dark Chocolate, Candied Pistachios, Fresh Berries	

SPECIALTY ADD ON'S 8

Bacon**	\$4.00
Chicken Pork Sausage	\$4.00
Single Pancake	\$6.00
Egg**	\$4.00
Toast	\$3.00
Bagel	\$4.00
Seasonal Fruit**	\$6.00
Potatoes	\$4.00

SPECIALTY COFFEES & TEAS 12

Americano	\$5.00
Espresso	\$4.00

Double Espresso	\$6.00
Assorted Hot Teas	\$5.00
Cappuccino	\$6.00
Double Cappuccino	\$8.00
Latte	\$6.00
Hot Chocolate	\$4.00
Coffee	\$5.00
Flav. Iced Coffee	\$6.00
Flat White	\$6.00
Iced Coffee	\$5.00

HANDHELDS & FLATBREADS 8

Fish Tacos	\$17.00
Flour Tortilla, Blackened Grouper, Mango-Pineapple Slaw, Baja Aioli	
Shrimp Tacos	\$18.00
Flour Tortilla, Grilled Shrimp, Mango-Pineapple Slaw, Baja Aioli	
Lobster Steam Buns	\$25.00
Maine Lobster, Tarragon Aioli	
Grilled Shrimp & Congaree Penn Grits	\$25.00
Cajun Butter Sauce, Fresno Chili Pickle, Cheddar Curds	
Southern Fried Chicken Steam Buns	\$15.00
Fried Chicken, Pickled Red Onions, Alabama BBQ	
Hot-Honey Crispy Chicken Sandwich***	\$18.00
Crispy Chicken Thighs, Chayote Slaw, House-made Hot Florida Honey. Served with Sidewinder Fries	
El Cubano	\$20.00
Mojo Roasted Pork, Capicola, Gruyere, Dill Pickles, Dijon Aioli, Cuban Hoagie. Served with Sidewinder Fries	
Wagyu Burger*	\$22.00
8oz Wagyu Beef, Gruyere Cheese, Bacon-Vidalia Onion Jam, Heirloom Tomato, Roasted Garlic Aioli, Kaiser Potato Bun. Served with Sidewinder Fries	

ALL FLATBREADS 4

Bianco Flatbread

Prosciutto, Mix Mushroom Blend, Baby Arugula, Boursin, Goat Cheese Sauce, Asiago Truffle Oil, Balsamic Reduction Drizzle

Caprese Flatbread

Cherry Heirloom Tomatoes, Shredded Mozzarella Cheese, Garlic Basil, Marinara Sauce, Extra Virgin Olive Oil Drizzle

Classic Meats Flatbread

Sliced Pepperoni, Italian Sausage, Bacon, Chorizo, Garlic, Basil Marinara, Sauce Asiago & Mozzarella Cheese Blend

The Garden Flatbread

Grilled Red Onions, Green Peppers, Roasted Red Peppers Artichoke, Heart, Baby Spinach, Mozzarella Cheese, Basil Pesto Sauce