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DESIGN NOTES:

Buster Designs was brought onboard to develop a logo and “look” for the sophisticated and sexy one80 lounge in Westport. Seen here is their lunch/dinner menu.



eat

▲ smaller bites

spoonful of olives

marinated nicoise, pincholine, cerignola & moroccan-cured olives \$3.99

blind dates

prosciutto-wrapped, roasted garlic & almond-stuffed dates, port fig glaze \$4.99

praline cheese truffles

pecan-cruste goat cheese truffles, warm rosemary-infused honey, flatbread basket \$4.99

chips & dip

hand-cut potato chips, warm gorgonzola bleu cheese dip with smoked bacon \$4.99

white bean hummus

vegetarian spread, black olive tapenade, basil oil, toasted pita \$4.99

gorgonzola cheese fries

hand-cut fries, melted gorgonzola bleu cheese sauce, smoked bacon, diced roma tomatoes \$4.99

▲ bigger bites

wild mushroom bruschetta

roasted wild mushrooms, melted mozzarella, provolone, roasted red peppers, toasted garlic ciabatta \$6.99

moroccan chicken wings

eight moroccan dry-spiced wings, cooling cucumber raita sauce \$7.99

crispy crunchy calamari

avocado-lime aioli & spanish romesco sauce for dipping \$8.99

steamed mussels

prince edward island mussels, garlic herb butter broth, toasted ciabatta bread \$8.99

toasted lobster ravioli

crispy lobster, crab & marscapone-filled ravioli, sexy spanish romesco sauce for dipping \$8.99

carpaccio duo

herb-encrusted shaved beef tenderloin, shaved prosciutto ham, parmesan, caper berries, flatbread basket \$9.99

▲ flatbread pizzas

quattro formaggio flatbread

fresh tomatoes, basil, mozzarella, fontina, provolone, parmesan, extra virgin olive oil \$8.49

wild mushroom brie flatbread

shitake, crimini & domestic roasted mushrooms, fontina, provolone & brie cheese, toasted almond pesto \$9.49

spicy salsiccia flatbread

italian sausage, roasted red peppers, wild mushrooms, fontina, provolone, spicy romesco sauce \$8.99

veggie greek flatbread

artichoke hearts, spinach, kalamata olives, red onion, feta, fontina, provolone, extra virgin olive oil \$8.99

shrimp bianco flatbread

spiced shrimp, diced tomatoes, basil, garlic, mozzarella, provolone, creamy alfredo sauce \$10.49

▲ bigger salads

tuscan cobb salad

chicken breast milanese, smoked bacon, gorgonzola, hard-boiled egg, tomatoes, mushrooms, chopped romaine, green goddess dressing \$8.99

veggie fatoush salad

romaine leaves, tomato, cucumber, kalamata olives, feta cheese, mint, sumac vinaigrette, pita chips \$7.99

bruschetta chicken caesar

seared chicken breast, chopped romaine, caesar dressing, parmesan, tomato basil ciabatta bruschetta \$8.99 (sub crispy calamari for \$3 more)

steak 'n' bleu salad

five-ounce petite filet, beefsteak tomatoes, smoked bacon, gorgonzola cheese, chopped romaine, red onion, buttermilk dressing \$12.99

sherry chicken salad

chicken milanese breast, pecan-cruste goat cheese, sherry vinaigrette, sun-dried cranberries, crispy flatbread \$8.99

▲ sandwiches

double b

double-stacked black angus beef mini sliders, toasted english muffins, american cheese, mmmmm \$7.49

le ham & cheese

traditional croque monsieur with shaved black forest ham, melted swiss cheese, thick-cut baguette, warm béchamel sauce \$7.99

monte cristo

black forest ham, smoked turkey, swiss, provolone, dijon-spiked challah bread, curried apricot chutney \$8.49

italian french dip

shaved italian beef, swiss, provolone, caramelized onions, french baguette, beef jus \$8.99

chicken milanese club

breaded chicken breast, mozzarella, spinach, smoked bacon, red onion, toasted ciabatta bread \$8.49

smoked turkey melt

shaved smoked turkey, swiss, provolone, mozzarella, sliced tomatoes, green goddess, toasted english muffins \$7.99

▲ pastas

five cheese gnocchi

soft potato dumplings, five cheese cream sauce, spinach, toasted garlic breadcrumbs \$8.99

tortellini carbonara

three cheese-stuffed pasta rings, prosciutto ham, peas, creamy alfredo sauce \$10.99

chicken orecchiette

ear-shaped pasta, spicy chicken, broccolini, golden raisins, rustic rossa cream sauce \$10.99

shrimp pomodoro

pan-seared shrimp, tomatoes, basil, garlic, capellini pasta, white wine sauce, linguini pasta \$11.99

baked penne rossa

italian sausage, wild mushrooms, red & green peppers, fresh mozzarella, provolone, penne pasta, pepper-infused vodka tomato cream \$10.99

▲ soups & small salads

creamy artichoke bisque

creamy blend of artichokes, tomatoes & white wine \$3.99

french onion crock

guinness stout broth, caramelized onions, fontina, swiss & provolone \$3.99

soup du jour

daily variety of freshly-made rustic soups \$3.99

the mix

tossed greens, grape tomatoes, kalamata, cucumber, feta cheese, croutons, fennel-balsamic vinaigrette \$4.99

caesar

traditional caesar, chopped romaine, ciabatta croutons \$4.99

chophouse

beefsteak tomatoes, smoked bacon, gorgonzola cheese, chopped romaine, red onion, buttermilk dressing \$5.99

▲ entrées

veggie eggplant strata

baked layers of eggplant, mozzarella & parmesan, warm romesco sauce, steamed broccolini \$9.49

bistro steak & fries

pan-seared five-ounce petite beef filet, warm boursin cheese, warm bacon-spinach salad, sautéed broccolini, hand-cut fries \$14.99

parmesan-encrusted chicken

pan-seared jumbo chicken breast, parmesan crust, melted mozzarella cheese, steamed broccolini, basil pesto mashed potatoes, romesco sauce \$12.99

spanish paella

pan-roasted chicken, chorizo sausage, shrimp & mussels, traditionally baked rice in saffron-tomato broth \$14.99

chicken & wild mushroom risotto

braised chicken, wild mushrooms, creamy italian rice, arugula, baby tomatoes, parmesan, truffle oil \$11.99

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

▶ **hot**

hot teas by Tea Drops

tango mate

dark roasted mate, cocoa, sunflower petals, almond bits 3.00

moroccan mint

organic green sencha, hojicha & oregon peppermint 3.00

chinese white peach

supreme white tea with subtle peach blossoms 3.00

egyptian chamomile

herbal blend of chamomile flowers & honey aroma 3.00

▶ **cold**

rosemary-infused lemonade 3.00

raspberry quince republic of tea 3.50

ginger peach decaf republic of tea 3.50

san pellegrino sparkling, 750 ml 4.00

▶ **domestics & imports**

budweiser & bud select 3.50

bud light 3.50

micelob ultra 3.50

miller lite 3.50

coors light 3.50

boulevard pale ale 4.00

goose island honker's ale 4.00

anchor steam 4.50

smirnoff ice 4.00

woodchuck cider 4.50

amstel light, holland 4.50

boddington's, england 4.50

corona, mexico 4.50

heineken, holland 4.50

newcastle brown, england 4.50

pilsner urquell, czech republic 4.50

red stripe, jamaica 4.00

chimay blue cap, belgium 10.00

framboise lambic, belgium 8.50

kaliber, ireland (non-alc) 4.50

▶ **taps**

bud light 3.50

sierra nevada 4.00

blue moon 4.00

boulevard wheat 4.00

fat tire amber 4.00

stella artois 5.00

guinness 5.00

▶ **vino**

white by the glass

chateau st. michelle riesling 6.00

sycamore lane pinot grigio 5.50

riff pinot grigio 7.50

santa rita 120 sauvignon blanc 6.00

banfi le rime chardonnay/pinot 8.00

dunnewood chardonnay 6.50

beringer white zinfandel 5.50

red by the glass

manyana tempranillo 6.00

pinot evil pinot noir 6.50

augey red bordeaux 7.00

walnut crest merlot 5.50

smoking loon merlot 8.50

rock river cabernet 8.00

woop woop shiraz 7.50

▶ **desserts**

drunken donuts

tiny powdered sugar donuts, grand marnier hot chocolate for dipping 4.99

b52 cheesecake

kahlua cheesecake layer, bailey's irish cream cheesecake layer, grand marnier glaze, cookie crust 4.99

hazelnut semi-freddo

frozen chocolate mousse, toasted hazelnuts, raspberry sauce 4.99

vanilla crème brulee

classic french baked custard, burnt sugar top 4.99

italian ice cream or sorbet 2.99

