

Celebrating Mother's Day

Appetizers

Whipped Feta with Hot Honey	10
Blue Hill Mussels for two	19
Crab and Shrimp Cakes	16
Aged Meat and Cheese Board	12
Fried Green Tomatoes	11
Fried Smoked Mozzarella	12
Burrata, Arugula, and Prosciutto	13

Pasta

Three-cheese Tortellini	20
with crumbled fennel sausage. Comfort food.	
Homemade Ricotta Gnocchi	20
hand rolled, fresh cream, butter, asiago, spinach	
The Gnocchi Pair	23
one side ricotta gnocchi, the other side meatballs and sauce. Blend the sauces to create one spectacular taste of your own	
Palumbo's Classic Pasta & Meatballs	18.75
homemade red sauce and meatballs	
Cavatelli del Sol	26.25
Sautéed Portobello mushrooms, chicken, jumbo shrimp, creamy alfredo blush sauce (light cream and San Marzano tomatoes)	

Salad

Fu Fu Salad upgrade	5
upgrade a Selah salad w/ feta, dried cranberries, almonds, raspberry vinaigrette	
The Soho Salad	18
slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon on field greens, with Selah's homemade balsamic dressing	

Sides

Stock pot wild rice	Double red potatoes
Vegetable of the day	

Steaks

Ribeye Steak & Buttered Mushrooms	37
A ribeye, seared on a cast-iron skillet, with mushrooms and butter. Choice of side	
Steak de Boucherie	31
A Flat-Iron steak, seared on a cast-iron skillet, with sautéed onions. Choice of side	
Buttered Steak and Shrimp	35
a Flat-iron steak, seared on a cast-iron skillet cooked with butter, then sautéed with shrimp, then butter again. Choice of side.	
Double up the Shrimp	37

Other Meats

Greek Lamb Shank	29
Slow braised, served with Lebanese rice (Greek spices, toasted almonds, broken fine pasta)	
Pork Osso Bucco	29
Slow braised, served with risotto and red wine reduction	
Pecan Chicken	22.50
lightly-breaded chicken breast, richly adorned with caramelized sugar, pecan sauce. Choice of side.	
Chicken Francaise	22
chicken breast, flour-dusted and sautéed with fresh lemon. Choice of side.	
Sorrentine Chicken	24
sauteed chicken and shrimp, capers, lemon, olive oil, feta. Choice of side	

All dinners include homemade bread, Selah butter, Olive Tapenade, and house salad.

Espresso, Latte, Cappuccino, Espresso Martinis, Irish Coffee

We encourage payment by cash or debit.
If you choose to pay by credit card, your card surcharges will be passed back to you at 3.5%.

A 20% gratuity may be added for parties over 6 persons
There is a \$10 charge for bringing in outside cakes.