

Opus

restaurant & lounge

Small Plates

Charcuterie

Chef's Selection of Meats, Cheeses
and Condiments
22

Mussels

White Wine-Shallots-Chorizo
22

Stuffed Hungarian Wax Pepper

Ricotta-Gorgonzola-Pecorino-Mozzarella
15 (V)

Gulf Shrimp or Calamari

Saffron Beer Batter-Calabrian Chili Honey 18

Lamb Chops

Pomegranate Seeds-Salsa Verde
22

Confit Tomato Flatbread

Mozzarella-Basil-EVOO
15 (V)

Sausage Flatbread

Bechamel-House Sausage-Caramelized Onion-
Figs-Mozzarella-Arugula
15

Broccoli Pesto Chicken Flatbread

Pecorino
15

Octopus

Crispy Fingerling Potatoes-Romesco Sauce
21

48 Hour Frites

Harissa Ketchup-Garlic Aioli
10 (GF)

Burrata

Serrano Ham-Pickled Onions-Tomatoes-Basil-
Fig Balsamic- Broccoli Pesto
20

Pork Belly

Pickled Pear-Vincotto Reduction
17 (GF)

Spinach Bread

Scamorza-Pecorino-Garlic
12 (V)

Sopa & Insalata

Butternut Squash Soup

Pistou Bowl 10/Cup 7 (V,GF)

Nicoise Salad

Seared Tuna-Fingerling
Potatoes-Boiled Egg-Cappercs-
Haricots Verts-
Olives-Tomatoes-Cucumber-
Baby Gem
21 (GF)

Chopped Salad

Romaine-Tomatoes-Red Onion-
Red Pepper-Cucumber-Candied
Walnuts-Gorgonzola Dressing
15 (GF)

Beet Salad

Baby Kale-Whole Roasted Cashews-Goat Cheese-
Dried Cherries- Vinaigrette
15 (GF, V)

Caesar Salad

Baby Gem Lettuce-White Anchovy
15

Add On Section

Lamb Chops 14-Gulf Catch of Day 17-Chicken Breast 8-Gulf Shrimp 10-Steak 15- Octopus 15-
Eggplant Milanese 7-Bacon Jam 4-Gorgonzola 3