

Hand Crafted Starters

Risotto 'Tater Tots' 9.5

Ancho chili ketchup | smoked bourbon
pepper & truffle aioli

Sorellina's Bruschetta 11

Grilled baguette | mozzarella | basil
balsamic reduction

Calamari 13

Corn meal dusted | tomato cucumber
relish | aioli | San Marzano red sauce

House French Fries 8.5

cracked pepper aioli | parmesan | fresh
herb blend

Whiskey Pickles 8.5

Flash fried | Canadian whiskey
marinated | chili aioli

Gf Lettuce Wraps 11

Marinated chicken breast | Thai ginger
peanut sauce | rice noodles

Boneless Wings 11.5

Sriracha-lime glaze or mango chipotle
BBQ

Gf House Nachos 9.5

fire roasted pork | white cheddar tomato
| jalapeno | mango chipotle BBQ | green
chili creme fraiche | chive

★ Fresh Made Soups & Salads ★

House 6

Mixed greens | tomato | onion | olive oil croutons

Caesar 6.5

Romaine | scratch made dressing | olive oil croutons

Gf La Sorellina 7.5

Baby spinach | candied pecans | gorgonzola | pear | citrus
vinaigrette

Gf San Marzano Tomato Bisque 5 | 6.5

French Onion 5 | 6.5

Lobster Bisque 6 | 7.5

Gf Grilled Tenderloin Salad 16

Chiffonade baby romaine | tomato | red onion | balsamic
reduction | candied pecans | gorgonzola-chive vinaigrette

Additions From The Grill

Organic Chicken 4.5 | Salmon 7 | 5 oz. Beef tenderloin 9

Gf Chicken Cobb Salad 14

Grilled | tomatoes | kalamata olives | bacon crumbles | bleu
cheese | red onion | egg

Express Lunch

\$8.00 Any Two Items With Non-alcoholic Beverage Included

Baked French Onion Soup

House Salad

Mixed greens | tomato | onion
crouton

Gf Chicken Salad Wraps

Pickled grapes | pistachios | romaine
boats

Caesar

House made crouton | parmesan

Grilled Ham & Smoked Gouda

Homemade wheat | blueberry honey
Dijon

Grilled Cheese

Triple cream brie | goat cheese | cherry
tomato puree

Gf Tomato Bisque

Sorellina Spinach Salad

Pear | pecans | gorgonzola | citrus
vinaigrette

Smoked Turkey & Asiago Focaccia

Chipotle aioli | red onion | spring mix

*Warning: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness.

Harrington's Custom Ground Steak Burgers

The Benefit of Hand Cutting our Steaks in House is That it Allows us The Opportunity to Blend Filet Mignon, New York Strip and Prime Rib For a Truly Signature Burger.

★★ All burgers served well dressed on a bakery fresh roll with lettuce, tomato, onion and pickle and include truffle fries ★★

Classic Burger 12

Blue Cheese Crusted 13

Mushroom Swiss 13.5

Bacon White Cheddar 13.5

★ House Flatbreads ★

Mushroom 9

*Crimini | portobella | oyster | mozzarella | Parmesan cream |
truffle oil*

Margarita 9

Basil | garlic | Roma tomatoes | mozzarella | balsamic reduction

Carne 11

*Italian seasoned beef | bourbon glazed bacon | ham | marinara
mozzarella*

BBQ 11

Chicken | caramelized onion | Carolina BBQ | mozzarella

McGee's Favorites

Chicken Club 11.5

Bourbon brown sugar glazed bacon | butter lettuce | Wisconsin cheddar | mango relish | avocado

Prime Rib Dip 12.5

Thinly sliced | toasted baguette | Au Jus

Buttermilk Chicken Sandwich 12

Flash fried | sriracha lime glazed | ranch | bourbon brown sugar bacon | white cheddar | kaiser roll

Low Carb Plate 12

Grilled chicken | seasonal vegetable

Pulled Pork 10

Bakery fresh kaiser roll | Carolina BBQ | coleslaw | whiskey pickles | provolone cheese

Beer Battered Cod 13

Atlantic cod | lightly battered | truffle fries

SORELLINA

SLATE

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