

Appetizers

Grilled Artichoke 13

Steamed half of artichoke, chargrilled + served with aioli

Burrata Bites 13

Pressed pizza dough bites topped with fresh Burrata + organic roasted tomato compote

Steamed Shrimp + The Supporting Cast 14

Wild steamed shrimp with kale, cannellini bean medley, broccoli heart, chives + avocado

Grilled Calamari + Cucumber Salsa 14

Grilled calamari on a bed of potato slices with a cucumber, tomato, basil, jalapeno salsa + balsamic vinaigrette

Salads

Add your choice of chicken breast, salmon or shrimp 5 avocado 3

Cheebo Chop 16

Mozzarella, provolone, chicken, genoa salami, garbanzo beans, tomatoes + a red wine vinaigrette on the side

Grilled Veggie Chop 16

Mixed greens, chickpeas, broccoli, squash, mushrooms, zucchini, tomato, mozzarella + provolone wiith a red wine vinaigrette on the side

Heirloom Caprese Salad 16

Heirloom tomatoes, burrata mozzarella + fresh basil leaves with balsamic + olive oil dressing on the side

Cheebo Mixed Greens 15

Arugula, radicchio, lettuce, spinach, walnuts, currants, apple + goat cheese with a balsamic vinaigrette on the side

Entrees

Free Range Chicken Paillard 19

Chicken breast pounded thin + charcoal grilled with creamy pepper sauce. Served with fries + romaine salad

Grilled Cedar Plank Salmon 23

Alaskan salmon fillet with scallions + parsley, baked on a cedar plank and served with mashed potatoes + sautéed spinach

Slow Braised Brisket 24

Marinated in red wine, tomato, onion, garlic + jalapeno, roasted for 4 hours, served with mashed potatoes + sautéed spinach

Dessert

Tiramisu 8

Chocolate Walnut & Carmel Tarte 8

Lentil Soup 8

Homemade lentil soup with a mirepoix base served with grilled focaccia

Chicken + Vegetable Soup 8

Organic chicken broth + seasonal vegetables, served with grilled focaccia

Polenta Tots + Pomodoro II

Fried polenta squares with Pomodoro dipping sauce

Cheebread 7

Homemade pizza dough, blind baked with thyme + drizzled with garlic infused olive oil

Caesar 13

Romaine lettuce dressed with grated + shaved parmesan with a caesar dressing on the side

Arugula + Fennel 14

Arugula, fennel, pine nuts + parmesan with a lemon + olive oil dressing on the side

Baby Kale 15

Baby kale with cabbage, cilantro, mint, scallion, almonds with a honey lime vinaigrette on the side

Marco Cheebo 16

Chopped romaine, chicken, romaine, bell pepper, onion, dried wontons almonds with a hoisin rice wine vinaigrette on the side

Grass Fed Natural Ribeye 28

Grilled ribeye, cooked medium, with a creamy pepper sauce, mashed potatoes + broccoli

Eggplant Parmigiana 19

Grilled eggplant in Pomodoro sauce topped with parmesan + basil, served with romaine salad

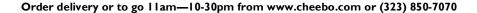
Grilled Free Range I/2 Chicken 23

Bone-in, marinated in garlic, rosemary + olive oil, grilled and served with mashed potatoes + sautéed spinach

Flourless Chocolate Cake 8

Beignets With Chocolate Or Honey 8

Before placing your order, please inform us if a person in your party has a food allergy.





Pasta

Gluten-free penne available

Spaghetti Bolognese 16

Ground beef in a traditional Pomodoro sauce

Rigatoni, Sausage + Mushroom Cream Sauce 16

On a bed of spinach in a cream sauce

Rigatoni, Salmon + Mushroom Cream Sauce 16

On a bed of spinach in a cream sauce

The Hawk's Spaghetti Pomodoro 14

Al dente spaghetti in a fresh tomato, basil + olive oil sauce

Pizza Ift or 3 ft

Margherita 13/19

Homemade tomato sauce with mozzarella + basil

Pepperoni I 5/2 I

Homemade tomato sauce with mozzarella + pepperoni

Sausage + Fennel 16/23

Marcondas mild Italian sausage with fennel on tomato sauce base + topped with mozzarella

Truffled Mushroom + Potato 16/23

White cream sauce with mozzarella, mushrooms + potato

Extra toppings I per Ift 3 per 3ft

Onions, mushrooms, bell peppers, jalapeno, spinach, olives, arugula, pineapple

Sandwiches

Burgers are served on brioche buns, sandwiches on homemade focaccia rolls.

All served with french fries, homemade potato chips or salad. Sweet potato fries + I

Cheebo's Signature Burger 15

4 different cuts of grass-fed Piedmontese beef with romaine, tomato, onion, cheddar, nitrate-free bacon, pickle + homemade special sauce (substitute with turkey patty). Cooked medium.

Homemade Vegan Burger 14

Beet, carrot, oatmeal, celery, fennel, carrot, + bell pepper patty with lettuce, onion, tomato, avocado + pickles

B.L.T.A 13

Nitrate-free bacon with lettuce, tomato, avocado + mayo

Salmon Burger 15

Grilled salmon fillet with romaine, tomato, onion, pickles + mayo

Tuna Salad 13

Tuna with cucumber, onion, lettuce, tomato, mixed greens + mayo

Sides 6

Fries, Mash, Homemade potato chips

Sweet potato fries

Steamed broccoli

Curried carrots sautéed with shallots, parsley + olive oil

Penne Al'Arrabbiata 14

Al dente penne in a spicy anchovy infused Pomodoro sauce

Spaghetti With Spicy Shrimp 16

Al dente spaghetti and wild shrimp in a chopped tomato + white wine garlic sauce

Mac The Cheese 13

Cheddar + parmesan in a cream sauce

Vegorama 16/23

Homemade tomato sauce topped with tomato, olives, onion, mushrooms, bell peppers, feta + mozzarella

Home Smoked Salmon 17/24

Creme fraiche, chives, capers + mozzarella

Goat Cheese & Artichoke 17/24

Sliced tomatoes, olives, basil, mint, oregano + mozzarella

Extra toppings 2 per Ift 4 per 3ft

Pepperoni, sausage, chicken, bacon, salami, ham

Chicken Salad Sandwich 15

Puritan Farms organic chicken with tomato, arugula + mayo

Caprese 15

Heirloom tomatoes, burrata mozzarella, avocado+ fresh basil leaves with balsamic + olive oil vinaigrette

Slow Roasted Brisket 15

4 hour roasted beef brisket with roasted onion, tomato sauce, cabbage, dijon + grated horseradish

Free Range Chicken 16

Puritan Farms organic chicken with cheddar, nitrate free bacon, arugula, tomato + tarragon mayo

Organic spinach sautéed with shallots, garlic + olive oil,

Tuscan white beans sautéed with kale and roasted tomato

Organic romaine, basil, chives lemon + olive oil