

## ANTIPASTO

SERVED WITH GRILLED BREAD & CAPER BERRIES

CHOOSE: 3-\$12 | 5-\$18 | 7-\$24 ADD'L \$5EA

CHICKEN SAUSAGE WITH SEEDED MUSTARD  
SHAVED PROSCIUTTO DI PARMA  
GRILLED SHRIMP CHIMMICHURRI  
KASEKRAINER SAUSAGE +\$3  
TRUFFLE SALTED NUTS

PICKLED EGGS  
HOUSE PICKLES  
MARINATED OLIVES  
FRIED GIGANTE BEANS

PARMESAN REGGIANO WITH CHESTNUT HONEY  
BLUE CHEESE WITH CHESTNUT HONEY  
FRIED BROCCOLI WITH GHOST CHILI SALT  
ASPARAGUS WITH VINAIGRETTE  
ROASTED RED PEPPERS

## SNACKS & SMALL BITES

**POTTED RED CURRY BISCUIT**  
SESAME HONEY BUTTER

\$7

**GRILLED KING OYSTER MUSHROOM**  
HERB DRESSING, SHIITAKE BREAD CRUMB

\$10

**BEETS**

CILANTRO CREMA, ENDIVE, CRISPY PIG EAR

\$10

**ROASTED OCTOPUS**

FREGOLA, CHARRED ARUGULA, CILANTRO RELISH

\$15

**CHICKEN SAUSAGE STUFFED DATES**

PEPPER SAUCE, CELERY

\$9

**GRILLED ASPARAGUS**

CARBONARA, CURED EGG YOLK, GREENS

\$11

**GRILLED QUAIL**

WHITE BEAN, SWEET AND SOUR APRICOT,  
GRILLED TREVISO, SABA

\$16

**SWEET POTATO TOTS**

HORSERADISH HONEY MUSTARD & SPICED AIOLI

\$6

**BALSAMIC MARINATED ONION RINGS**

SPICED AIOLI

\$6

**GARLIC SHOESTRING FRIES**

HORSERADISH HONEY MUSTARD & SPICED AIOLI

\$5

**CAULIFLOWER SOUP & GRILLED CHEESE**

TRUFFLED MUSHROOM, RYE, CAMBOZOLA

\$12

**HEIRLOOM CARROT SALAD**

SNAP PEAS, WATERCRESS, GOAT CHEESE FONDUTA,  
ORANGE CORIANDER VINAIGRETTE

\$11

**WHITE BEAN BRUSCHETTA**

BEER BRAISED FENNEL, CAPERS,  
WHITE ANCHOVIES

\$10

## BURGERS & SANDWICHES

**1/2 LB AGED RIBEYE PRETZEL BURGER**

AGED BEEF, CARAMELIZED ONIONS, POPPY SEED  
SLAW, AGED CHEDDAR

\$12

**TRIPLE BURGER**

DUCK CONFIT, PORK & AGED BEEF, TRUFFLE PECORINO,  
ARUGULA, HOUSE APRICOT JAM, ONION BRIOCHE

\$15

**LAMB BURGER**

HONEY-YOGURT HARISSA SAUCE, CUCUMBER  
SALAD, SHAVED RED ONION, SESAME SEED BUN

\$14

**TURKEY PASTRAMI MELT**

CAMBOZOLA BLUE-BRIE, HOUSE PICKLES,  
STOUT MUSTARD, SOURDOUGH

\$13

## BIGGER BITES

**SQUID INK SPAGHETTI**

GROUND SHRIMP, LEMON, CHILI OIL, BOTTARGA

\$16

**MARINATED HANGER STEAK**

BALSAMIC ONION RINGS, SPICY GREENS

\$18

**PORK CARNITAS**

CAULIFLOWER COUS COUS, CABBAGE, CILANTRO

\$16

**BLACK RICE PAELLA**

DUCK, CHICKEN, CLAMS, SNAIL, CORN, PEPPERS,  
SERRANO AIOLI, ENGLISH PEAS

\$17

**STEAMED MUSSELS & CLAMS**

SERRANO PESTO BROTH WITH CASHEWS &  
GRILLED COUNTRY BREAD (EXTRA BREAD +2)

\$15

**CHICKEN WATERZOOI**

HEIRLOOM CARROTS, LEEKS, KALE, POTATO  
LATKA, FENGUGREEK, GREMOLATA

\$16

**SWEET CARROT FARRO**

SWEET & SOUR EGGPLANT, TRUFFLE PECORINO,  
KALE, LEEKS

\$13

## SWEETS

**STRAWBERRY SHORTCAKE**

STRAWBERRY JAM, LIME WHIPPED CREME FRAICHE,  
ANGEL FOOD CAKE

\$10

**COOKIES & BOURBON MILK**

\$8