

PIES

Co Classics

Seasonal Specials

Margherita 19

tomato, mozzarella, basil
parmesan

Popeye 20

pecorino, gruyère, mozzarella
spinach, garlic

Meatball 23

tomato, mozzarella, veal
meatballs, caramelized
onions, olives, aged-pecorino
oregano

Boscaiola 23

tomato, mozzarella, pork
sausage, mushroom, onion
chili

Ham & Cheese 22

pecorino, gruyère, mozzarella
prosciutto, caraway

Shiitake 21

caramelized onion-walnut
purée mushrooms, olive oil
rosemary

Jasper Hill Pie 24

farmstead cheese blend, broccoli
béchamel, garlic, chili flake, red
onion

Ham and Leek Pie 23

House-cured ham, leeks
béchamel, buffalo mozzarella
chili flake

Hot Hot Hot Pie 22

tomato, 'nduja sausage
fermented chili, black pepper
aged pecorino, garlic, mountain
oregano

Flambé 22

béchamel, parmesan, mozzarella
caramelized onions, bacon



CHEESES

artisanal cheeses served with toast & local honey
6 each or 5 for 25

Invierno Vermont Shepard VT (raw sheep and cow)

Moses Sleeper Jasper Hill Farms VT (cow)

Grayson Meadow Creek Dairy VA (raw cow)

Manchester Consider Bardwell Farm VT (raw goat)

Middlebury Blue Blue Ledge Farm VT (raw cow)

*Our pies are not always round. Please, no substitutions
December 2017*

APPETIZERS

Mixed Olives 7

alfonso, picholine, castelvetroano
gaeta, garlic, rosemary

Pizza Bianca 8

olive oil, rosemary
with ricotta 12

Ribollita 10

tomato broth-based soup
cabbage, kale, cannellini beans
prosciutto, croutons

Andouille Sausage and Lentils 17

smoked pork sausage, Umbrian
lentils, swiss chard

Fennel and Citrus Salad 16

treviso, fennel, blood orange,
meyer lemon, grapefruit, almonds

Escarole Salad 11

capers, anchovy, dill, parsley, lemon
olive oil, bread crumbs

Red Romaine Salad 13

chardonnay vinaigrette, radish
cucumber, pickled red onion
breadcrumbs

Roasted Squash and Kale Salad 15

butternut squash, Tuscan Kale
hazelnuts, cranberries, cider vinegar

WOOD-FIRED VEGETABLES

Parsnip & Leek Gratin 12

parsnip, leek, white wine, crème
fraiche, gruyere, breadcrumbs

Charred Cauliflower 12

preserved lemon, capers, chili
flakes, breadcrumbs

Coal Roasted Beets 12

toasted pinenuts, dill, chives
citrus-fennel yogurt vinaigrette

Blistered Brussels Sprouts 12

pickled red onion, sherry
vinaigrette, Aleppo chili flake

ENTREES

Meatballs 16

veal, tomato sauce, parmesan & basil served with trucciono saré & butter

Spaghetti Squash 20

roasted spaghetti squash, shiitake mushrooms, garlic, sage
balsamic-glazed cipollini onions, butter, parmesan

Roasted Poussin 24

wood-fired ½ poussin chicken, Wild Hive polenta, salsa verde, lemon

*Please inform your server of any food allergies and/or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

WINES BY THE GLASS

SPARKLING

Prosecco Rosé · NV · Bisol 'Jeio Cuvée' Veneto, Italy	11 /40
Lambrusco Di Sorbara · NV · Leclisse Emilia-Romagna, Italy	12/44
Prosecco Superior · NV · Borgoluce Veneto, Italy	13/48

WHITE

Dry Resling · 2016 · Clare Wine Company 'Watervale' Clare Valley, Australia	10/35
Garganega · 2016 · Ca' Rugate 'San Michele' Soave, Italy	11/40
Sancerre · 2016 · Gilles Lesimple Loire Valley, France	15/60
Albariño · 2016 · Terras Gauda 'Abadía de San Campio' Rias Baixas, Spain	12/44
Chardonnay · 2015 · Jean-Marc Brocard 'Sainte Claire' Chablis, France	13/48

ROSÉ

Syrah/Duras · 2015 · Chateau Lastours 'Les Graviers' Gaillac, France	11/40
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RED

Pinot Noir · 2015 · L'Umami Willamette Valley, Oregon	13/49
Sangiovese · 2015 · Cantine Rialto IGT Umbria 'Rosso' Umbria, Italy	10/36
Tempranillo · 2012 · Quinta Cruz 'Pierce Ranch' Santa Cruz, CA	12/45
Malbec · 2014 · Manos Negras Mendoza, Argentina	11/40
Syrah/Mourvedre · 2013 · Domaine de Fondrèche 'Persia' Rhône Valley, France	15/58

BEER, CIDER, AND COCKTAILS

Victory Home Grown Lager PA 8

Ommegang Pale Sour Ale (12oz) 8

Two Roads Ol' Factory Pils Pilsner CT 8

Lagunitas IPA CA 8

Kelso Nut Brown Dark Lager NY 8

Aval Cidre Artisanal Cider (bottle) France 9

Spiced Sangria 12

red wine, Atxa Vermouth, fall
spices, apples, Pasubio Amaro

Venetian Spritz 12

Cappelletti, prosecco rosé
rosemary, orange

The Americano 12

Cocchi Rosa, Vya sweet
vermouth soda, orange

Byrrh Royale 12

grand quinquina, prosecco,
lemon

BEVERAGES

Housemade Sodas 6

passion fruit, strawberry basil,
ginger yuzu

Lemonade 5

Green or Black Iced Tea 4

Coca-Cola, Diet Coke 4

Bottled Water 6

