LUNCH MENU

ANTIPASTI

MARINATED HOUSE OLIVES 6 / 12
Sicilian green olives with rosemary, garlic & chili flakes

GRILLED LITTLE GEMS 16.5
guanciale, pecorino & lemon anchovy dressing

FARINATA 8.5
chickpea crepes with rosemary & sea salt

BURRATA 19.5
peperonata* & grilled bread

GRILLED BREAD 4.5
garlic rubbed & provided by Bottletree Bakery

CRAB TOAST 16.5
lump gulf crab, herbs, Native Son sourdough toast

SALADS

CHOPPED 18.5 / 23.5
romaine, soppressata, avocado, radicchio, sunflower seeds*, caramelized red onions, herbs, parmigiano & dill dressing

CAESAR 18.5
parmigiano & garlic breadcrumbs

SIMPLE GREEN 11 / 15
Bibb lettuce, radish & lemon vinaigrette

Add Joyce Farm Chicken 7 // Add Gulf Shrimp 12.5

PIZZA

MARGHERITA 14.5
tomato sauce, mozzarella, olive oil & basil

BURRATA & SOPPRESSATA 24.5
tomato sauce, rosemary, parmigiano & chili flakes

PEPPERONI, SAUSAGE & SPECK 21
tomato sauce & mozzarella

ROASTED MUSHROOM 17.5
tomato sauce, fontina, mozzarella, chives, rosemary & pecorino

DELCATA SQUASH & RADICCHIO 18.5
red pesto*, mozzarella, ricotta & radicchio tossed in lemon vinaigrette

BIANCA 18
béchamel, fontina, mozzarella, ricotta, Green Hill cheese, chili flakes, garlic & rosemary

BACON JAM & CALABRIAN CHILI HONEY 19.5
tomato sauce, mozzarella & fontina

PROSCIUTTO, ARUGULA & MOZZARELLA 20.5
parmigiano & olive oil

ADD TO ANY PIZZA:
egg 2 // burrata 9 // prosciutto 4.5 // mushrooms 4 // pepperoni 4 // marinated anchovy 2

PASTA

BUCATINI ALL’AMATRICIANA 28.5
guanciale, house tomato sauce, chili flake & pecorino

SPAGHETTI AL LIMONE 22.5
lemon cream sauce, herb butter, parmigiano

CHICKEN PARMESAN 16.5
speck, tomato sauce, mozzarella, preserved lemon & caper aioli on toasted ciabatta with herbed fries

SOUP & SALAD 15.5
daily selection & simple green salad

ANSON MILLS FARRO BOWL 22.5
grilled Joyce Farms chicken breast, butternut squash & lacinato kale tossed in green goddess dressing

PLATES

HIGH POINT COFFEE ROASTERS
DRIP 3.5
ADD A CHOCOLATE SPOON 2.5

PROSECCO POP 13.5
ORGANIC RASPBERRY & MINT POPSCILE WITH PROSECCO

TEA
ICED TEA 3
HOT TEA 4

ESPRESSO DRINKS
CAPPUCCINO 5.5
LATE 5.5
EXTRA SHOT 2.5
OAT MILK 2.5

Consumption of raw eggs or meats cooked below medium may increase your risk of food-borne illness.

October 16, 2023 // Cake plating fee: 3 per person // We split checks a maximum of 6 ways // Gratuity of 20% will be added to parties of 6 or more

* contains nuts, seeds or seafood