



START

- Marinated local olives** – rosemary, lemon, garlic, chile 6
- Piquillo peppers** – stuffed with manchego 7
- Fried shishito peppers** – Marcona almonds, sea salt 10
- Chicken liver mousse** – spicy plum jam, grilled bread 11
- Ciccioli fritters** – pickled mustard seeds, figs, crème fraiche 10
- Bacon-wrapped dates** – stuffed with blue cheese, aged balsamic 12

**Bread and olive oil served upon request*

DINE

APPETIZERS

- Zucchini, corn & arugula salad** – grilled red onions, local feta, dill, citrus vinaigrette 12
🍷 NV Jo Landron “Atmosphères” Brut *Folle Blanche, Pinot Noir* 11
- Farmers market mixed lettuces** – zinfandel-shallot vinaigrette, aged goat cheese 11
🍷 2015 Domaine Costal Chablis “Les Truffières” *Chardonnay* 15
- Endive salad** – Bella Royale pluots, toasted hazelnuts, fennel, sherry-shallot vinaigrette 13
🍷 2002 Weingut Hexamer “Meddersheimer Rheingrafenberg” *Riesling* 15
- Grilled octopus** – summer bean salad, cherry tomatoes, capers, basil, Belle olive oil 18
🍷 2013 Domaine Guillemot Savigny-les-Beaune Blanc *Pinot Blanc, Chardonnay* 14
- Di Stefano burata & melon salad** – cucumbers, radishes, toasted quinoa, Meyer lemon, sprouts 14
🍷 2016 Sante Archangeli *Pinot Noir Rosé* 12

ENTREES

- Panisse with grilled eggplant** – tomato, pepper & chickpea stew, house-made labneh 24
🍷 2014 Livio Felluga *Pinot Grigio* 12
- Steamed manila clams** – house-made linguica, potatoes, braised collards in a garlic broth 23
🍷 2015 Ronco del Gnemiz “Sauvignon Serena” *Sauvignon Blanc* 13
- Pan fried chicken alla Milanese** – roasted broccoli di cicco, Meyer lemon aioli, arugula salad 26
🍷 2015 Jose Pariente *Verdejo* 12
- Grilled pork tenderloin** – cranberry bean succotash, Hobbs bacon, & a Jimmy Nardello pepper 31
🍷 2014 Manincor “Réserve del Conte” *Lagrein/Merlot/Cabernet Sauvignon* 13
- Soif burger*** – natural beef, local fontina, house-made pickles & aioli, hand-cut fries 16
🍷 2015 Bedrock “Old Vine” *Zinfandel* 12

SIDES

- Grilled heirloom carrots** – smoked pimentón aioli, pistachios 9
- Caramelized cauliflower** – almonds & chimichurri 10

SHARE

- Artisan cheese plate** – selection of 4 cheeses, pecans, dates, honey, walnut bread 18
🍷 2002 Weingut Hexamer “Meddersheimer Rheingrafenberg” *Riesling* 15

FINISH

- Brown butter hazelnut financier*** – honey roasted figs, white chocolate mousse 10
- Cinnamon crumb cake** – crème fraiche ice cream, blue berry-Meyer lemon compote 9
- Bittersweet chocolate pot de crème** – salted caramel, mascarpone, shortbread cookies 9
- Selection of house made ice creams and sorbets*** 3.50 per scoop

08.28.17

Executive Chef Mark Denham

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*