



shared plates

summer 2017

ARTISAN CHEESE honey hill farms honey, fruit, nuts, organic greens, toast points	13
SMOKED SALMON RILLETTE pickled vegetables, mizuna, toast points	14
GRILLED CALAMARI spicy olive putanesca, grilled ciabatta toast	13
SPICY CHICKPEA PUREE artichoke, roasted red bell pepper & kalamata olive tapenade, focaccia toast	9
CHARCUTERIE housemade pâté, prosciutto di parma, salami, mortadella, grain mustard, walnut-cherry chutney, pickled vegetables, toast points	16
BRUSCHETTA TRIO summer corn relish with red bell pepper & jalapeno mascarpone; heirloom tomato, fresh basil, garlic chips; peach & shallot, pancetta dust, thyme ricotta, olive oil	13

soup & salad

SOUP OF THE DAY cup or bowl	4 / 6
CAESAR romaine, caesar dressing, herb croutons, shaved parmesan	6 / 9
ORGANIC GREENS golden balsamic vinaigrette, shaved parmesan (gf)	6 / 9
LENTIL & GOAT CHEESE organic greens, red onions, golden balsamic vinaigrette (gf)	9
BEET & GREEN BEAN wine braised red & golden beets, green beans, pickled red onion, spring peas, goat cheese, arugula, kale, mizuna, charred orange vinaigrette	10

oak fired pizza

PROSCIUTTO & GRILLED PEACH spicy honey, micro greens, gorgonzola, garlic oil, mozzarella	16
SMOKED CHICKEN heirloom cherry tomato, charred onion, micro arugula, jalapeno mascarpone, fontina	15
MEATBALL pepperoncinis peppers, charred onion, mushroom, parsley, red sauce, provolone	14
ITALIAN MEAT pepperoni, salami, italian sausage, capicola, hot cherry peppers, red sauce, mozzarella	15
GRILLED SHRIMP bacon, roasted red bell pepper, charred lemon pesto, fontina	18
TOMATO & BASIL heirloom cherry tomato, fresh basil, garlic oil, fontina	14
BEEF TENDERLOIN mushroom, thyme caramelized onion, garlic oil, agrodolce, fontina, gorgonzola	17

pasta

SAUSAGE PASTA mushroom, white wine butter, arugula, fennel, campanella, parmesan	18
CHICKEN SCALLOPINI caper, cherry tomato, garlic red chili cream, linguini, shaved parmesan	21
BEEF SHORT RIB spicy pomodoro sauce, rigatoni, goat cheese	22
SMOKED CHICKEN LASAGNA arugula, herbed ricotta, parmesan, fontina	17
SAUTEED SHRIMP pancetta, spicy peperonata, arugula, garlic white wine butter, fettucine	24
SWEET PEA & RICOTTA TORTELLONI three tortelloni, toasted almonds, sun dried tomato pesto, parmesan	21
CHICKEN & CORN RISOTTO red bell pepper, scallion, smoked arborio rice, ghost pepper mascarpone, goat cheese (gf)	22

mains

TOMAHAWK PORK CHOP grilled peach, arugula, pickled red onion, spicy peach agrodolce (gf)	22
LAMB T-BONE two grilled chops, risotto with peas, asparagus, spinach & herbs (gf)	34
SWORDFISH spring vegetables, cherry tomato, white wine butter, lemon, herbs, cooked in parchment (gf)	24
BEEF TENDERLOIN 8 oz filet, duck fat confit fingerling potatoes, mushroom red wine sauce (gf)	34
ROASTED CHICKEN lemon-thyme half chicken, warm farro with fennel & cherry tomato	19
LUMP CRAB CAKE citrus avocado puree, tomato jam, arugula, bloody mary vinaigrette (gf)	26

a la carte

duck fat confited fingerling potatoes (gf)	5	sweet pea & spinach risotto (gf)
grilled seasonal vegetables, pesto (gf)		warm farro with fennel & cherry tomato