

## oak fired pizza

perfect as a starter

**PROSCIUTTO & GRILLED PEACH** caramelized onion, gorgonzola, spicy honey, garlic oil, thyme, mozzarella 15

**TOMATO & BASIL** heirloom tomato, local basil, garlic oil, fontina 14

**SMOKED CHICKEN** cherry tomato, charred red onion, leek & chive pesto, arugula, lemon, fontina 15

**BEEF TENDERLOIN** mushroom, caramelized onion, garlic oil, agrodolce, fontina, gorgonzola 17

**ROASTED VEGETABLE** artichoke, red & yellow bell pepper, red onion, fresh spinach, red sauce, lovera goat cheese, fontina 13

**ITALIAN MEATS** pepperoni, salami, italian sausage, capicola, hot cherry pepper, red sauce, mozzarella 15

## shared plates

**ARTISAN CHEESE** honey hill farms honey, fresh fruit, nuts, organic greens, toast points 13

**CHARCUTERIE** housemade pâté, prosciutto di parma, salami, mortadella, grain mustard, fruit chutney, pickled vegetables, toast points 16  
*add artisan cheese: one-3, two-6, three-9*

**BRUSCHETTA TRIO** heirloom tomato, local basil, fried garlic chips . summer corn & poblano relish, ghost pepper mascarpone . balsamic strawberries, thyme, lovera goat cheese 13

## salad

**CAESAR** romaine, caesar dressing, herb croutons, shaved parmesan 6 / 9

**ORGANIC GREENS** golden balsamic vinaigrette, shaved parmesan 6 / 9 (gf)

**LENTIL & GOAT CHEESE** organic greens, red onion, golden balsamic vinaigrette 11 (gf)

**CAPRESE** heirloom tomato, fresh burrata, local basil, arugula, extra virgin olive oil, pesto 12 (gf)

**BEEF TENDERLOIN** cherry tomato, radish, avocado, organic greens, local lovera tpeppercorn toma cheese, bloody mary vinaigrette 17 (gf)

**ROASTED BEET** haricot vert, orange, sunflower seed, arugula, kale, mizuna, lovera goat cheese, charred orange vinaigrette 14 (gf)

**PULLED CHICKEN & ORZO** cherry tomato, cucumber, almond, gorgonzola, arugula, kale, mizuna, cucumber-taragon-jalapeno vinaigrette 13

## eye openers

**EMPLOYEES ONLY MARTINI** reyka vodka, housemade cold brew, caramel 10

**MIMOSA BY THE BOTTLE** with three fruit juices on the side 20

**MIMOSA** prosecco, oj 3

**BLOODY MARY BAR** build your own 6

**COLD BREW COFFEE** on the rocks 4

**CAPPUCCINO, LATTE** leap coffee roasters 5  
*add mocha, vanilla, hazelnut or caramel - .50*

## brunch

**SCRAMBLED EGG PIZZA** bacon, breakfast potatoes, roasted red bell pepper, red sauce, mozz 12

**SMOKED SALMON AVOCADO TOAST** fresh avocado, tomato jam, hard boiled quail egg, brioche, greens 14

**STUFFED FRENCH TOAST** strawberry mascarpone, strawberry-basil compote, fresh whipped cream 12

**CRAB CAKE BENEDICT** poached egg, brioche, tomato-basil hollandaise, organic greens 16

**LEMON BLUEBERRY BUTTERMILK PANCAKES** lavender-blueberry compote, lemon glaze drizzle 14

**PETITE TENDERLOIN** grilled asparagus, roasted roma tomato, poached egg, bearnaise sauce 16

**POACHED EGGS** grilled polenta with capicola, provolone & rustic tomato sauce 10

**SCRAMBLED EGGS** rustic Italian sausage gravy & semolina biscuit 9

**TOMAHAWK PORK CHOP** two fried eggs, breakfast potatoes, italian sausage gravy 15

**CHICKEN & WAFFLE** parmesan crusted chicken breast, potato & leek waffle, sausage gravy, fried eggs 14

**ITALIAN SCRAMBLE WRAP** sausage, onion, roasted tomato & jalapeno pomodoro, tomato-basil wrap, roasted potatoes 11

**BURGER** smashed 8 oz patty, bacon, fried egg, mushroom red wine sauce, gruyere, brioche bun, choice of side 13

**CARBONARA** linguini, crispy pancetta, green peas, parmesan 12