

SHAREABLES

HOUSE FOCACCIA DF, NF, SF	8
<i>house focaccia served with olive oil, balsamic vinegar, confit garlic, everything seasoning, herbs</i>	
CHARCUTERIE BOARD SF	29
<i>prosciutto, coppa, calabrian chili salami, la cantina cows milk crocoulo, honey bee goat gouda, 2y aged cows milk cheddar, lusty monk mustard, seasonal jam, honey, candied nuts, pickles, toasted bread</i>	
WHITE BEAN DIP NF	10
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
CRAB DIP NF	18
<i>maryland-style crab dip, cheddar cheese, charred scallion oil, fried saltines</i>	
YELLOWTAIL CRUDO* GF, DF, NF, SF	16
<i>sliced yellowtail sashimi, caper olive tapenade, lemon oil, dill, chili threads</i>	
OCTOPUS CARPACCIO GF, SF, DF	14
<i>baba ganoush, confit octopus, toasted pine nut, garlic aioli, shaved cucumber, chili flake, frisee</i>	
MUSSELS NF, SF	18
<i>PEI mussels, prosciutto, fennel seed, white wine, lemon, toasted ciabatta</i>	

SOUP & SALADS

CAESAR NF ADD CHICKEN +\$7, SALMON* +\$9, OR BURRATA +\$4	12
<i>romaine, caesar dressing, parmesan, anchovy crostini, egg yolk jam</i>	
BURRATA AND FRISEE GF, SF ADD CHICKEN +\$7, SALMON* +\$9	14
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, lardons, burrata</i>	
LITTLE GEM SALAD GF, NF, SF ADD CHICKEN +\$7, SALMON* +\$9, OR BURRATA +\$4	13
<i>little gem romaine, peas, crispy prosciutto, ricotta vinaigrette, parmesan, mint & basil</i>	
SQUASH SOUP NF, SF	10
<i>butternut squash, szechuan & sage pears, toasted pumpkin seeds, st andre crouton</i>	

HAND-HELDS

THE BURGER NF, SF	14
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun. served with house chips</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	14
<i>fried chicken thigh, harissa honey glaze, celery seed slaw, toasted potato bun. served with house chips</i>	

ENTREES

BONE-IN PORK CHOP* GF, NF, SF	33
<i>dry rub pork chop, celery root purée, serrano chow chow</i>	
CHILEAN SEA BASS GF, NF	39
<i>coriander sumac crusted sea bass, miso custard, quinoa tabbouleh, citrus, carrot & fennel salad, herb oil</i>	
SCALLOP RISOTTO* GF, SF, NF	35
<i>pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
CARBONARA SF, NF	21
<i>fresh pasta, egg yolk*, peas, pecorino, lardons</i>	
CHICKEN FRANCESE SF, NF	24
<i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisée salad with basil white balsamic vinaigrette</i>	
WILD MUSHROOM GNOCCHI SF, NF	23
<i>ricotta gnocchi, UGF Mushrooms, kale, vermouth cream, pickled red onion, parmesan, truffle</i>	
STEAK AU POIVRE* GF, NF	39
<i>pan seared eye of ribeye, white bean puree, mushrooms, sauce au poivre, charred broccolini</i>	

SIDES

MUSHROOMS GF, NF, SF	9
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
BROCCOLINI GF, NF	8
<i>charred miso custard, lemongrass honey, puffed wild rice</i>	
SMASHED FINGERLING POTATOES GF, NF, SF	11
<i>confit & fried potatoes, truffled Dijonnaise, herbs, truffle</i>	

DESSERTS

AFFOGATO NF	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
APPLE CRISP SF	7
<i>roasted apples, oat crisp, cinnamon & brown sugar ice cream</i>	
CHOCOLATE MOUSSE CAKE SF	8
<i>olive oil chocolate cake, chocolate mousse, toasted hazelnuts, maldon salt, whipped cream</i>	

TIP the KITCHEN
FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.
All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

COCKTAILS

OLD FASHIONED	15
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	
RYE MANHATTAN	15
<i>Bonded Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherries</i>	
DIRTY MARTINI	16
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	
ESPRESSO MARTINI	16
<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	
ROLLS ROYCE	16
<i>Gin, Sweet & Dry Vermouths, Benedictine, Lemon, Orange Bitters</i>	

MARGARITA	14
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	
APEROL SPRITZ	15
<i>Aperol, Club Soda, Prosecco</i>	
ELDERFLOWER SPRITZ	15
<i>St-Germain, Club Soda, Prosecco</i>	
LIMONCELLO SPRITZ	15
<i>Limoncello, Club Soda, Prosecco</i>	
NEGRONI	15
<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	

WINES BY THE GLASS

SPARKLING	GLASS / BTL.
Prosecco, Serenissima “Millesimato” Extra Dry,	14 / 52
Veneto, Italy, NV	
Cava Blend, Raventós i Blanc, Blanc de Blanc,	15 / 56
Catalonia, Spain, 2021	
Cremant, Aimery Cremant de Limoux,	14 / 52
Languedoc-Roussillon, France, NV	

WHITE

Sauvignon Blanc, Elizabeth Spencer “Special Cuvee”,	14 / 52
Mendocino, California, 2021	
Chenin Blanc, Domaine Filliatreau “Lena”, Saumur,	15 / 56
Loire Valley, France, 2022	
Gruner Veltliner, Anton Bauer “Gmirk”, Wagram, Austria, 2022	14 / 52
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	14 / 52
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco,	16 / 60
Galicia, Spain, 2021	
Arneis, Vietti, Roero, Piedmont, Italy, 2021	16 / 60
Chardonnay, Domaine de la Denante “Saint-Véran”,	15 / 56
Burgundy, France, 2022	
Chardonnay, Timbre “Opening Act”, Central Coast,	16 / 60
California, 2021	

ROSE AND ORANGE	GLASS / BTL.
Pinot Noir, Teutonic Wines “Rose Laurel”,	18 / 68
Willamette Valley, Oregon, 2022	
Provence Blend, Triennes Rose,	15 / 56
Provence, France, 2022	
Orange, Jean Pascal Aubron,	14 / 52
Loire Valley France	

RED

Pinot Noir, Coeur de Torre, Willamette Valley, Oregon, 2022	16 / 60
Montepulciano, Fattoria la Valentina “Spelt”, Abruzzo,	16 / 60
Italy, 2018	
Sangiovese, Caparzo, Rosso di Montalcino, Tuscany,	16 / 60
Italy, 2018	
Tempranillo, CVNE “Cune Reserva”, Rioja, Spain, 2017	18 / 68
Cabernet Blend, Painted Fields “Curse of Knowledge”,	14 / 52
Sierra Foothills, California, 2021	
Cabernet Sauvignon, Silver Ghost,	18 / 68
Napa Valley, California, 2022	

SPECIAL POURS

WHITE	
Sauvignon Blanc, Philippe Girard “Cuvee Silex”, Sancerre,	20
France, 2022	
Riesling, Rolly Gassmann “Silberberg de Rorschwihr”,	35
Alsace, France, 2014	

RED	
Grenache, Alto Moncayo “Veraton”, Campo de Borja,	21
Spain, 2020	

NON-ALCOHOLIC

SPARKLING WHITE WINE	12
<i>Fritz Müller, Switzerland</i>	
LYRE’S ITALIAN ORANGE SPRITZ	14
<i>Sparkling Wine, Lyre’s Italian Aperitif</i>	

LEMON ELDERFLOWER SPRITZ	13
<i>Lemon, Elderflower Syrup, Sparkling Wine</i>	
ST. AGRESTIS PHONY NEGRONI	14

DRAFT BEER

IPA, MAINE “LUNCH”	9
<i>Freeport, Maine • 7% ABV</i>	
PILSNER, WISEACRE “TINY BOMB”	9
<i>Memphis, Tennessee • 4.5% ABV</i>	

WHEAT ALE, GOLDEN ROAD “MANGO CART”	9
<i>Los Angeles, California • 4% ABV</i>	