

SHAREABLES

HOUSE FOCACCIA NF, SF, DF, V	9
<i>house focaccia served with roasted garlic spread, balsamic vinegar, olive oil, everything seasoning, herbs</i>	
CHARCUTERIE BOARD SF	29
<i>prosciutto, coppa, calabrian chili salami, la cantina cows milk crocuolo, 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	12
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
CRAB DIP	18
<i>maryland-style crab dip, cheddar cheese, charred scallion oil, fried saltines</i>	
YELLOWTAIL CRUDO* GF, NF, SF, DF	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallot</i>	
MUSSELS NF, SF	21
<i>PEI mussels, prosciutto ham, fennel seed, white wine, lemon, toasted ciabatta</i>	
BUFFALO CAULIFLOWER SF, V	14
<i>fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing, scallion</i>	
BURRATA NF	16
<i>burrata, shaved cucumber & roasted mushrooms, rice wine vin, house chili crisp, grilled naan</i>	
SMOKED MOZZARELLA ARANCINI SF	12
<i>fried risotto, smoked mozzarella, puttanesca sauce, basil oil, herbs</i>	
BEEF BULGOGI LETTUCE WRAPS DF	17
<i>bulgogi marinated shaved ribeye, asian slaw, sesame seed, toasted peanut, radish, little gem lettuce</i>	

SOUP & SALADS

CAESAR NF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	13
<i>romaine, caesar dressing, parmesan, garlic croutons, egg yolk jam</i>	
FRISEE & BURRATA GF, SF ADD CHICKEN +\$6, SALMON* +\$9	14
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, lardons, burrata</i>	
LITTLE GEM SALAD GF, SF ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5	14
<i>little gem romaine, peas, crispy prosciutto, ricotta vin, parmesan, mint & basil</i>	
SQUASH SOUP SF, V	12
<i>butternut squash, szechuan & sage pears, toasted pumpkin seeds, st andre crouton</i>	

HAND-HELDS

THE BURGER SF	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun. served with house fries</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH SF	16
<i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun. served with house fries</i>	

ENTREES

BONE-IN PORK CHOP* GF, NF	36
<i>black garlic bbq sauce, apple chutney, pickled fennel, spiced sunflower seeds, fried prosciutto</i>	
CHILEAN SEA BASS GF, NF, SF	39
<i>coriander sumac crusted sea bass, lemon curd, quinoa tabbouleh, carrot & pickled fennel salad, herb oil</i>	
SCALLOP RISOTTO* SF	35
<i>pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
CHICKEN FRANCESE NF, SF	26
<i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisée salad with basil white balsamic vin</i>	
SAFFRON SEAFOOD LINGUINE NF, SF	28
<i>spiced shrimp, steamed mussels, saffron broth, fresh pasta, asparagus, roasted cherry tomato, basil, parmesan, toasted ciabatta</i>	
PETITE FILET* GF, NF, SF	40
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

SIDES

BOWL OF FRIES SF, V	10
<i>shoestring fries, pepper & herbs served with old bay aioli</i>	
MUSHROOMS GF, NF, SF, V	9
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
SAUTÉED ASPARAGUS NF, V	12
<i>lemon curd, tahini, dill biscuit crouton, herb salad</i>	
SMASHED FINGERLING POTATOES SF, V	13
<i>confit & fried potatoes, truffle horsey dijonnaise, herbs, truffle</i>	
MARINATED BEETS GF, NF, SF, V	9
<i>chilled beets, yuzu poppy seed vin, charred onion spread, spiced sunflower seeds, pickled red onion</i>	

DESSERTS

AFFOGATO NF, V	6
<i>espresso, vanilla ice cream, pirolune cookie</i>	
APPLE CRISP NF, SF, V	7
<i>roasted apples, oat crisp, cinnamon & brown sugar ice cream</i>	
CHOCOLATE MOUSSE CAKE V	8
<i>olive oil chocolate cake, chocolate mousse, toasted hazelnuts, maldon salt, whipped cream</i>	
STRAWBERRY SHORTCAKE NF, SF	8
<i>korean sponge cake, szechuan & lemon strawberry syrup, 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 • V VEGETARIAN

5.15.24

*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>	
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>	
POMEGRANATE RICKEY	15
<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING

GLASS / BTL.

Prosecco, Isotta Manzoni ‘Cuvée Giuliana’,	14 / 52
<i>Veneto, Italy, NV</i>	
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia,	15 / 56
<i>Spain, 2021</i>	
Cremant, Aimery Cremant de Limoux,	14 / 52
<i>Languedoc-Roussillon, France, NV</i>	

WHITE

Sauvignon Blanc, Elizabeth Spencer “Special Cuvee”,	15 / 56
<i>Mendocino, California, 2022</i>	
Favorita, Marziano Abbona “Valle dell’Olmo”,	14 / 52
<i>Langhe, Piedmont, Italy, 2022</i>	
Chenin Blanc, Château Moncontour “La Manoca”	15 / 56
<i>Vouvray, France, 2022</i>	
Grüner Veltliner, Stadt Krems ‘Kremstal’,	14 / 52
<i>Niederösterreich, Austria</i>	
Pinot Gris, Van Duzer Estate, Willamette Valley,	14 / 52
<i>Oregon 2022</i>	
Riesling, Dr. Loosen “Bernkasteler Lay” Kabinett,	16 / 60
<i>Mosel, Germany, 2021</i>	
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco,	16 / 60
<i>Galicia, Spain, 2021</i>	
Chardonnay, Domaine de la Denante “Mâcon-Verzé”,	15 / 56
<i>Burgundy, France, 2022</i>	
Chardonnay, Timbre “Opening Act”, Central Coast,	16 / 60
<i>California, 2021</i>	

ROSE AND ORANGE

GLASS / BTL.

Pinot Noir, Teutonic Wines “Rose Laurel”,	18 / 68
<i>Willamette Valley, Oregon, 2022</i>	
Provence Blend, Triennes Rose, Provence, France, 2022	15 / 56
<i>Albana, Tre Monti “Vigna Rocca”, Emilia-Romagna, Italy, 2021</i>	

RED

Pinot Noir, Pike Road, Willamette Valley, 2022	15 / 53
Liatiko, Lyrarakis, Crete, Greece, 2022	14 / 52
Blaufränkisch, Affinitás “Gugafanga”,	14 / 52
<i>Mittelburgenland, Austria, 2020</i>	
Sangiovese, Felsina, Chianti, Tuscany, Italy, 2021	14 / 52
Montepulciano, Fattoria la Valentina “Spelt”, Abruzzo,	16 / 60
<i>Italy, 2018</i>	
Tempranillo, CVNE “Cune Reserva”, Rioja, Spain, 2018	18 / 68
Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur,	17 / 64
<i>Bordeaux, France 2021</i>	
Cabernet Blend, Painted Fields “Curse of Knowledge”,	14 / 52
<i>Sierra Foothills, California, 2021</i>	
Cabernet Sauvignon, Silver Ghost, Napa Valley,	18 / 68
<i>California, 2022</i>	

SPECIAL POURS

WHITE

Sauvignon Blanc, Le Garenne, Sancerre, France, 2022	20
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RED

Grenache, Alto Moncayo “Veraton”, Campo de Borja,	21
<i>Spain, 2020</i>	

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>	

SOUR, EDMUNDS OAST SOUR	9
<i>Charlotte, NC • 6% ABV</i>	