

## SHAREABLES

<b>HOUSE FOCACCIA</b> NF, SF, DF, V	9
<i>house focaccia served with roasted garlic spread, balsamic vinegar, olive oil, everything seasoning, herbs</i>	
<b>CHARCUTERIE BOARD</b> SF	29
<i>prosciutto, coppa, calabrian chili salami, la cantina crucolo, honey bee goat gouda, 2y aged cheddar, lusty monk mustard, seasonal jam, honey, candied nuts, cornichons, toasted bread</i>	
<b>WHITE BEAN DIP</b> NF	12
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> NF	18
<i>maryland-style crab dip, cheddar, charred scallion oil, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, NF, SF, DF	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallots</i>	
<b>MUSSELS</b> NF, SF	21
<i>PEI mussels, prosciutto ham, fennel seed, white wine, lemon, toasted ciabatta</i>	
<b>BUFFALO CAULIFLOWER</b> NF, SF, V	14
<i>fried cauliflower, toasted celery seed &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
<b>BURRATA</b> NF, V	16
<i>burrata, shaved cucumber &amp; roasted mushrooms, rice wine vin, house chili crisp, grilled naan</i>	
<b>SMOKED MOZZARELLA ARANCINI</b> NF, SF	12
<i>fried risotto, smoked mozzarella, puttanesca sauce, basil oil, herbs</i>	
<b>BEEF BULGOGI LETTUCE WRAPS</b>	17
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

## SOUP & SALADS

ADD CHICKEN +\$6 | SALMON\* +\$9 | OR BURRATA +\$5

<b>CAESAR</b> NF	13
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>FRISÉE &amp; BURRATA</b> GF, SF	14
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, bacon, burrata</i>	
<b>LITTLE GEM SALAD</b> NF, SF	14
<i>little gem romaine, peas, ricotta vin, parmesan, mint &amp; basil, crispy prosciutto</i>	
<b>BUTTERNUT SQUASH SOUP</b> GF, SF, V	11
<i>vanilla &amp; cardamom pears, toasted pumpkin seeds, pumpkin seed oil</i>	

## HAND-HELDS

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

## ENTREES

<b>BONE-IN PORK CHOP*</b> GF, NF, SF	39
<i>brown butter sweet potato puree, braised red cabbage, vanilla &amp; cardamom pears, apple cider gastrique</i>	
<b>BLACKENED CHILEAN SEA BASS*</b> GF, NF, SF	41
<i>roasted spaghetti squash, wilted greens, leek &amp; candied orange relish, beet chimichurri</i>	
<b>SCALLOP RISOTTO*</b> NF, SF	35
<i>pan seared scallops, tomato &amp; fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
<b>CHICKEN FRANCESE</b> NF, SF	24
<i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisee salad with basil white balsamic vin</i>	
<b>DUCK CONFIT PASTA</b> NF, SF   ADD TRUFFLE +12	34
<i>duck confit, roasted mushrooms, wilted greens, fresh pasta, vermouth cream sauce, parmesan</i>	
<b>PETITE FILET*</b> GF, NF, SF	40
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

## SIDES

<b>BOWL OF FRIES</b> NF, SF, DF, V	10
<i>shoestring fries, pepper &amp; herbs served with old bay aioli</i>	
<b>MUSHROOMS</b> GF, NF, SF, V	9
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
<b>CHARRED SHISHITO PEPPERS</b>	11
<i>spiced pumpkin seeds, house chili crisp, apple gastrique</i>	
<b>SMASHED FINGERLING POTATOES</b> NF, SF, V	13
<i>confit &amp; fried potatoes, truffle horsey dijonnaise, herbs, fresh truffle</i>	
<b>MARINATED BEETS</b> GF, SF, V	9
<i>chilled beets, yuzu poppy seed vin, charred onion spread, spiced pumpkin seeds, pickled red onions</i>	

## DESSERTS

<b>AFFOGATO</b> V	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>APPLE CRISP</b> NF, SF, V	7
<i>roasted apples, oat crisp, cinnamon &amp; brown sugar ice cream</i>	
<b>CHOCOLATE MOUSSE CAKE</b> V	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 • V VEGETARIAN

10.23.24

\*These items may be served undercooked or raw. 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

<b>OLD FASHIONED</b> ..... <b>15</b> <i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	<b>APEROL SPRITZ</b> ..... <b>15</b> <i>Aperol, Club Soda, Prosecco</i>
<b>BLACK MANHATTAN</b> ..... <b>17</b> <i>Bonded Rye, Amaro, Angostura &amp; Orange Bitters, Luxardo Cherry</i>	<b>HUGO SPRITZ</b> ..... <b>15</b> <i>St-Germain, Club Soda, Prosecco, Mint</i>
<b>DIRTY MARTINI</b> ..... <b>16</b> <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	<b>LIMONCELLO SPRITZ</b> ..... <b>15</b> <i>Limoncello, Club Soda, Prosecco</i>
<b>ESPRESSO MARTINI</b> ..... <b>16</b> <i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara</i>	<b>NEGRONI</b> ..... <b>15</b> <i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>
<b>MARGARITA</b> ..... <b>14</b> <i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	<b>POMEGRANATE RICKEY</b> ..... <b>15</b> <i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>
	<b>PARIS, TEXAS</b> ..... <b>15</b> <i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>

## WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

<b>SPARKLING</b>	GLASS / BTL.	<b>ROSE AND ORANGE</b>	GLASS / BTL.
Prosecco   Isotta Manzoni ‘Cuvée Giuliana’, Veneto, Italy, NV	<b>14 / 52</b>	Provence Blend   Triennes Rose, Provence, France, 2022	<b>15 / 56</b>
Cava Blend   Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	<b>15 / 56</b>	Vermentino   Monte Rio Cellars “The Bench” Orange, Lodi, California, 2023	<b>15 / 56</b>
Cremant   Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>		
		<b>RED</b>	
		Gamay   Domaine des Gaudets Morgon ‘Côte du Py’ Beaujolais, France 2022	<b>14 / 52</b>
		Pinot Noir   Coeur de Terre, Willamette Valley, Oregon 2022	<b>17 / 64</b>
		Liatiko   Lyrarakis, Crete, Greece, 2022	<b>14 / 52</b>
		Rhone Blend   Jean-Luc Colombo “Les Abeilles”, Côtes du Rhône, France, 2021	<b>14 / 52</b>
		Nebbiolo   Vietti ‘Perbacco’, Langhe, Piedmont, Italy, 2021	<b>21 / 80</b>
		Montepulciano   Fattoria la Valentina “Spelt”, Abruzzo, Italy, 2018	<b>16 / 60</b>
		Pinotage   Kanonkop “Kadette” Stellenbosch, South Africa, 2022	<b>14 / 52</b>
		Tempranillo   La Rioja Alta “Viña Alberdi”, Rioja, Spain, 2019	<b>19 / 72</b>
		Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	<b>17 / 64</b>
		Cabernet Blend   Painted Fields “Curse of Knowledge”, Sierra Foothills, California, 2021	<b>14 / 52</b>
		Cabernet Sauvignon   Silver Ghost, Napa Valley, California, 2022	<b>18 / 68</b>

## DRAFT BEER

<b>IPA, MAINE “LUNCH”</b> ..... <b>8</b> <i>Freeport, Maine • 7% ABV</i>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> ..... <b>8</b> <i>Dublin, Ireland • 4.2% ABV</i>
<b>PILSNER, WISEACRE “TINY BOMB”</b> ..... <b>7</b> <i>Memphis, Tennessee • 4.5% ABV</i>	

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> ..... <b>12</b> <i>Fritz Müller, Switzerland</i>	<b>LEMON ELDERFLOWER SPRITZ</b> ..... <b>13</b> <i>Lemon, Elderflower Syrup, Sparkling Wine</i>
<b>LYRE’S ITALIAN ORANGE SPRITZ</b> ..... <b>14</b> <i>Sparkling Wine, Lyre’s Italian Aperitif</i>	<b>ST. AGRESTIS PHONY NEGRONI</b> ..... <b>14</b>