

SHAREABLES

HOUSE FOCACCIA NF, SF, DF, V	10
<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 crucolo, honey bee goat gouda, 2y aged cheddar, lusty monk mustard, seasonal jam, honey, candied nuts, cornichons, 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 NF	18
<i>maryland-style crab dip, cheddar, charred scallion oil, fried saltines</i>	
YELLOWTAIL CRUDO* GF, NF, SF, DF	21
<i>hamachi, coconut green curry sauce, cilantro oil, fried shallots</i>	
MUSSELS NF, SF	21
<i>PEI mussels, prosciutto ham, fennel seed, white wine, lemon, toasted ciabatta</i>	
BUFFALO CAULIFLOWER NF, SF, V	15
<i>fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
BURRATA NF, V	16
<i>burrata, shaved cucumber & roasted mushrooms, rice wine vin, house chili crisp, grilled naan</i>	
SMOKED MOZZARELLA ARANCINI NF, SF	12
<i>fried risotto, smoked mozzarella, puttanesca sauce, basil oil, herbs</i>	
BEEF BULGOGI LETTUCE WRAPS	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

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

HAND-HELDS

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

ENTREES

BONE-IN PORK CHOP* GF, NF, SF	39
<i>brown butter sweet potato puree, braised red cabbage, vanilla & cardamom pears, apple cider gastrique</i>	
BLACKENED CHILEAN SEA BASS* GF, NF, SF	46
<i>roasted spaghetti squash, wilted greens, leek & candied orange relish, beet chimichurri</i>	
SCALLOP RISOTTO* NF, SF	41
<i>pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
CHICKEN FRANCESE NF, SF	24
<i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisee salad with basil white balsamic vin</i>	
DUCK CONFIT PASTA NF, SF ADD TRUFFLE +14	34
<i>duck confit, roasted mushrooms, wilted greens, fresh pasta, vermouth cream sauce, parmesan, duck chicharron</i>	
PETITE FILET* GF, NF, SF	41
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

SIDES

BOWL OF FRIES NF, SF, DF, 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>	
CHARRED SHISHITO PEPPERS	11
<i>spiced pumpkin seeds, house chili crisp, apple gastrique</i>	
SMASHED FINGERLING POTATOES NF, SF, V	13
<i>confit & fried potatoes, truffle horsey dijonnaise, herbs, fresh truffle</i>	
MARINATED BEETS GF, SF, V	9
<i>chilled beets, yuzu poppy seed vin, charred onion spread, spiced pumpkin seeds, pickled red onions</i>	

DESSERTS

AFFOGATO V	6
<i>espresso, vanilla ice cream, pirouline 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>	
BLONDIE NF, V	8
<i>warm blonde brownie, chocolate chips, chocolate sauce, vanilla ice 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

1.9.25

*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

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

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’, Veneto, Italy, NV	14 / 52	Provence Blend Triennes Rose, Provence, France, 2022	15 / 56
Cava Blend Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Vermentino Monte Rio Cellars “The Bench” Orange, Lodi, California, 2023	15 / 56
Cremant Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52		
WHITE		RED	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, Mendocino, California, 2022	15 / 56	Gamay Domaine Saint Cyr “La Galoche” Beaujolais, France 2022	15 / 56
Sauvignon Blanc Domaine Girault “Le Grand Moulin” Sancerre, France, 2023	20 / 76	Pinot Noir Brave Cellars, Willamette Valley, Oregon 2022	16 / 60
Arneis Paitin “Elisa” Roero, Piedmont, Italy, 2022	15 / 56	Mencia Raúl Pérez “Ultreia St Jacques” Bierzo, Spain, 2021	15 / 56
Chenin Blanc Château Moncontour “La Manoca” Vouvray, France, 2023	15 / 56	Rhone Blend Piaugier “La Grange” Côtes du Rhône, France, 2021	14 / 52
Grüner Veltliner Leth “Ried Steinagrund” Wagram, Austria	14 / 52	Nebbiolo Vietti ‘Perbacco’, Langhe, Piedmont, Italy, 2021	21 / 80
Pinot Gris Archery Summit ‘Vireton’, Willamette Valley, Oregon 2023	14 / 52	Montepulciano Fattoria la Valentina “Spelt”, Abruzzo, Italy, 2018	16 / 60
Riesling S.A. Prum “Blue” Trocken Mosel, Germany, 2022	14 / 52	Pinotage Kanonkop “Kadette” Stellenbosch, South Africa, 2022	14 / 52
Rhone Blend Domaine de La Solitude Blanc Côtes du Rhône, France, 2023	14 / 52	Tempranillo CVNE Viña Real Reserva Rioja, Spain, 2016	21 / 80
Chardonnay Domaine de la Denante “Mâcon-Verzé”, Burgundy, France, 2022	15 / 56	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	17 / 64
Chardonnay Timbre “Opening Act”, Central Coast, California, 2022	16 / 60	Zinfandel Blend Marietta “Old Vine Red” Lot 74 Sonoma County, California	14 / 52
		Cabernet Sauvignon Paysan San Benito, California, 2022	18 / 68

DRAFT BEER

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

NON-ALCOHOLIC

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