



to start

WARM OLIVES	7	GRILLED OCTOPUS	18
FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	16	peppadew, gigante beans, charred leek, olive, mustard taragon vinaigrette	
BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	14	CRISPY DELICATA RINGS	14
SEARED TUNA yuzu kosho tahini sauce, avocado	18	beetchup	
SMOKED SQUASH HUMMUA crispy chickpeas, cilantro, pomegranate, harissa	14	CHEESE	21
		daily artisanal selection with accoutrements	
		CHARCUTERIE	22
		daily artisanal selection with accoutrements	

flatbread

MARGHERITA sauce, basil, fresh mozzarella, grana-padano	18	BUTTERNUT SQUASH melted onions, gorgonzola, sea salted pistachio, petimezi	19
FENNEL SAUSAGE burrata, sauce, peperoncini, caramelized onion	19	PEPPERONI smoked mozz, pickled chiles, honey	19

main

sandwiches served with kettle chips
or arugula salad

BURGER brioche, sour pickle, choice of cheese add : avocado 4	19	CAESAR	15
LAMB BURGER peperonata, goat cheese, harissa aioli	24	little gems, treviso radicchio, everything croutons, grana padano add: boquerones 3	
FRENCH DIP SANDWICH gruyère, caramelized onion, horseradish aioli, miso au jus	21	ROASTED BEET & BLOOD ORANGE	15
RIGATONI PASTA lamb ragu, parmigiano-reggiano, black truffle	16 / 26	purple endive, goat cheese, hazelnuts, kumquat vinaigrette	
BAR STEAK & FRIES a nice little salad	33	KALE	15
QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickle	18	sorghum, delicata squash, gala apple, golden raisins, apple cider vinaigrette	

-substitute fries 4

sides

MASHED POTATOES white truffle, butter	10	CRISPY BRUSSELS SPROUTS sweet chile, fish sauce	10
HOUSE CUT FRIES	7	WILD MUSHROOM CONSERVA olive oil, sherry vinegar	12

executive chef:
DAN NISTORESCU



culinary director:
JEFF HASKELL

consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness