



BILL OF FARE

small plates

- "SMASHBURGER" SLIDERS 16
duckfat shallots, tomato marmalade, prairie breeze cheddar
- OCTOPUS CARPACCIO 18
crispy potatoes, aioli, 'nduja vinaigrette
- BURRATA 19
green peas, fava beans, tomato, focaccia crostinis, mint pesto vinaigrette, saba
- FRIED CALAMARI 19
aioli, passata sauce, pickled chili
- SEARED YELLOWFIN TUNA 18
avocado, cucumber, sesame ponzu, pickled vegetables
- MARINATED OLIVES 9
herbs, urfa peppers
- SMOKED CARROT HUMMUS 14
harissa, crispy chickpeas, naan

boards

- ARTISANAL CHARCUTERIE 21
selection of three, mustards, pickles, focaccia crostinis
- FARMSTEAD CHEESE 20
selection of three, membrillo, compote, crostinis

salads

- TUSCAN KALE CAESAR 15
sourdough croutons, grana padano, charred lemon
- ARUGULA 14
heirloom tomato, shaved fennel, pepitas, citrus vinaigrette
- CHOPPED 15
market greens, aged provolone, banana peppers, croutons, soppressata, cacio e pepe vinaigrette

flatbreads

- MARGHERITA 17
san marzano, tomato, fresh mozzarella, basil
- WILD MUSHROOM 18
graffton cheddar, shaved pecorino, fresh cut herbs
- SALSICCE 19
fennel sausage, caramelized onions, cherry peppers, smoked mozzarella, stracciatella

add hanger steak 14 grilled chicken 9 grilled salmon 12

mains

- 8oz HANGER STEAK FRITES 29
nice lil' salad, hand cut fries
- 16oz RIBEYE 39
wild mushrooms, cultured butter, veal reduction
- LAMB RAGU 18 / 28
rigatoni, parmigiano-reggiano, black truffle, rosemary
- PICKLED BRINED CHICKEN 27
roasted fingerling potatoes, natural jus, charred carrots, cipollini onions
- TRUE NORTH SALMON 28
creamed corn, pancetta, calabrian chili, tender herb salad
- SEARED SEA SCALLOPS 38
aioli, asparagus, crisped brioche, preserved lemon dressing
- MAC & CHEESE 16 / 26
shells, graffton cheddar, buttered crumbs

burgers & sandwiches

served with kettle chips or arugula salad
substitute: fries 4

- LAMB BURGER 24
pepperonata, goat cheese, harissa aioli
- BURGER 19
brioche, sour pickle, american cheese, add: avocado 4
- BLT CHICKEN RANCH 20
house made ranch, nueske's bacon, sourdough bread
- FRENCH DIP 21
gruyère, caramelized onion, horseradish aioli, miso au jus

sides

- HAND CUT FRIES 7
- STREET CORN 9
spicy aioli, cotija
- SAUTÉED BROCCOLINI 9
oyster sauce

EXECUTIVE CHEF: ALEX MIXCOATL

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



>>>
for those of us with dietary restrictions

