



BILL OF FARE

small plates

SEARED TUNA 20
yuzu kosho tahini sauce, avocado

FRIED CHICKEN SLIDERS 16
buttermilk, bacon butter, hot sauce

BURRATA 19
evoo, roasted tomato

TOMATO BACON BISQUE 13
goat cheese, tiny croutons

FRIED CALAMARI 19
aioli, passata sauce, pickled chili

MUSSELS 23
butter, shallots, white wine, charred bread

BUTCHER'S MEATBALLS 19
grana padano, ricotta, sauce, crusty bread

HUMMUS 17
harissa, dukkah, naan bread

CRISPY BRUSSELS SPROUTS 14
sweet chili, fish sauce

salads

TUSCAN KALE CAESAR 15
sourdough croutons, grana padano, charred lemon

ARUGULA 14
heirloom tomato, shaved fennel, pepitas, citrus vinaigrette

GREEK 16
feta, shishito, olives, tomato, pickled onion, cucumber

CHOPPED 15
market greens, aged provolone, banana peppers, sopressata, croutons, cacio e pepe vinaigrette

add **hanger steak 15**
grilled chicken 10
grilled salmon 13
grilled shrimp 14

boards

ARTISANAL CHARCUTERIE 21
selection of three, mustard, pickles, focaccia

FARMSTEAD CHEESE 20
selection of three, membrillo, compote, crostini

flatbreads

MARGHERITA 18
san marzano, tomato, fresh mozzarella, basil

SPICED SQUASH 18
roasted squashes, melted onions, fourme d'ambert, candy pecans, apple reduction

SOPRESSATA VENETA 19
san marzano, smoked mozzarella, poblano peppers, caramelized onion

mains

8oz HANGER STEAK FRITES 33
nice lil' salad, hand cut fries

SHORT RIBS 31
braised collard greens, mashed potatoes, pomegranate gremolata

LAMB RAGU 32
rigatoni, parmigiano-reggiano, black truffle, rosemary

LA FREIDA BRINED CHICKEN 36
roasted fingerling potatoes, natural jus, charred carrots, cipollini onions

MAC & CHEESE 26
shells, grafton cheddar, buttered crumbs

RISOTTO DI MARE 38
shrimp, crab meat, shrimp bouillan

TRUE NORTH SALMON 34
ginger soy glaze, spinach, butternut squash, maitake

GRILLED BRANZINO 30
castelvetrano olives, caper persillade, peppadews, crispy broken potatoes

burgers & sandwiches

with a nice lil' salad
substitute: fries 3

BURGER 21
special blend, american cheese, sour pickle, brioche
add: avocado 4, bacon 4

LAMB BURGER 24
pepperonata, goat cheese, harissa aioli, brioche

BLT CHICKEN RANCH 20
house made ranch, nueske's bacon, sourdough

FRENCH DIP 20
gruyère, caramelized onion, horseradish aioli, miso au jus

GRILLED CHEESE 17
parmesan, cheddar, sourdough
add: cup of tomato bacon bisque +6

sides

HAND CUT FRIES 7

TRUFFLED MASHED POTATOES 10

SAUTÉED MUSHROOMS 10

CHARRED CARROTS 10

GRILLED ASPARAGUS 9
preserved lemon

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

