



# BILL OF FARE

HOMEMADE FOCACCIA 10 evoo, citrus olives

## small plates

SEARED TUNA 22  
yuzu kosho tahini sauce, avocado

FRIED CHICKEN SLIDERS 16  
buttermilk, bacon butter,  
pickled veggies, hot sauce

TOMATO BACON BISQUE 13  
goat cheese, sourdough croutons

BURRATA 19  
charred cherry tomato, evoo, focaccia

SPINACH & ARTICHOKE DIP 16  
three cheese, naan bread

CHARRED OCTOPUS 20  
romesco, crushed potatoes,  
castelvetrano olives

MAC & CHEESE 18/26  
shells, grafton cheddar, taleggio,  
gruyère, buttered crumbs, add: bacon +3

HAND CHOPPED STEAK TARTARE 19  
egg yolk, cornichons, capers,  
aioli, grilled sourdough

FRIED CALAMARI 21  
passata sauce, pickled chili, aioli

## boards

ARTISANAL CHARCUTERIE 25  
selection of three, grain mustard,  
giardiniera, cornichons,  
olives, focaccia

FARMSTEAD CHEESE 26  
selection of three, membrillo,  
compote, grapes, honey,  
walnut raisin crisp baguette

MEZZE 21  
hummus, tzatziki, olives,  
crudité, naan bread

## flatbreads

MARGHERITA 18  
san marzano,  
fresh mozzarella, basil

FUNGHI BIANCA 20  
smoked mozzarella,  
gruyère, taleggio, arugula,  
sun-dried tomatoes

SPECK 21  
san marzano, zucchini,  
mozzarella, arugula, hot honey

## salads

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

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

MARKET SALAD 14  
mixed greens, tomato, fennel, lemon vinaigrette

QUINOA BOWL 16  
chopped little gems, fava beans, chickpeas,  
shaved carrots, tomato, celery, feta,  
beets, lemon vinaigrette

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

## burgers & sandwiches

with a nice lil' salad substitute fries +3

BURGER 23  
special blend, american cheese, sour pickle,  
brioche, add: avocado 4, bacon 3

LAMB BURGER 25  
pepperonata, goat cheese, harissa aioli, brioche

FRENCH DIP 22  
gruyère, caramelized onion,  
horseradish aioli, miso au jus

BLT CHICKEN 20  
chipotle aioli, sourdough

GRILLED CHEESE 17  
cheddar, gruyère, sourdough, add: bacon +3  
add: cup of tomato bacon bisque +6

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

## mains

8oz HANGER STEAK FRITES 36  
nice lil' salad, hand cut fries

GRILLED PORK CHOP 34  
maple dijon, apple cider, green beans

VEGETABLE RISOTTO 30  
market vegetables

LAMB RAGÙ 35  
rigatoni, parmigiano-reggiano,  
black truffle, rosemary

ROASTED HALF CHICKEN 36  
roasted potatoes, charred carrots,  
cipollini onions

GRILLED BRANZINO 35  
tomato confit, spinach, grilled lemon, gremolata

TRUE NORTH SALMON 34  
cauliflower puree, sautéed asparagus, baby corn,  
roasted turnip, grilled scallions, miso glaze

## sides

HAND CUT FRITES 7  
add: truffle oil +4

ROASTED  
CAULIFLOWER 10  
pickled raisins,  
curry aioli

ROASTED BEETS 10  
goat cheese, arugula,  
balsamic

GRILLED  
ASPARAGUS 10  
charred lemon,  
lemon zest

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for those of  
us with dietary  
restrictions



EXECUTIVE CHEF  
FERNANDO SANTIAGO

