



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, 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

FRIES 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

