



# BILL OF FARE

HOUSE-MADE FOCACCIA evoo, citrus olives 10

## small plates

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

RACLETTE SKILLET 15  
peewee potato, mushrooms,  
shallots, oregano

FRIED CALAMARI 21  
passata sauce, pickled chili, aioli

SEARED TUNA 22  
yuzu kosho tahini sauce, avocado

SPINACH & ARTICHOKE DIP 16  
three cheese, naan bread

BURRATA 19  
carrot puree, roasted baby carrots,  
toasted pepitas, saba, matzah bread

CHARRED OCTOPUS 22  
grilled chorizo, marinated butter beans,  
piquillo sauce, squid ink, frisée

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

## 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

DELICATA SQUASH 22  
butternut squash puree, shallot confit,  
leeks, goat cheese, crispy sage

## soups & salads

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

TOMATO BACON BISQUE 13  
goat cheese, sourdough croutons

WILD MUSHROOM SOUP 14  
kale, coconut oil

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

BABY ARUGULA 14  
tomato, fennel, red onion, lemon vinaigrette

HARVEST BEETS 16  
goat cheese, spinach, green apple, spicy pecans

WEDGE 16  
iceberg lettuce, crispy shallots, cherry tomato,  
radishes, everything bagel seasoning,  
pickled red onion, blue cheese

## 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

## mains

16oz RIB EYE  
steak sauce, herbed butter 58

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

MASHED POTATOES 10

ROASTED BEETS 10  
goat cheese, arugula,  
balsamic

FRIED DELICATA  
SQUASH RINGS 12  
sriracha aioli,  
crispy sage

GRILLED  
ASPARAGUS 10  
charred lemon,  
lemon zest

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for those of  
us with dietary  
restrictions



EXECUTIVE CHEF  
FERNANDO SANTIAGO