

dinner

starters

WHIPPED FETA ^V

eden creamery goats milk feta, roasted pepper marmalade, grilled flatbread, EVOO 13.00

CARPACCIO ^{GF}

thinly sliced raw certified angus beef sirloin, arugula, lemon & EVOO 15.00

CHARCUTERIE & CHEESE PLATTER

rotating selection of cured meats, fruit mostarda, marinated fresh mozzarella, manchego, crostini 21.00

HAND-CUT POTATO CHIPS ^V

truffle salt, roasted tomato aioli 7.00

SEARED SEA SCALLOP ^{GF}

mashed sweet potatoes, cilantro pesto MP

SPIEDINI ^{GF}

grilled chicken skewers, calabrian chili sauce 10.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 12.50

MIXED IMPORTED OLIVES ^{GF · V}

rosemary, lemon zest 6.50

GRILLED SHRIMP

risotto cakes, basil cream sauce 14.00

soup & salads

TOMATO BASIL SOUP ^{GF · V} small 5.00 • large 7.00

HOUSE SALAD single 8.00 • shareable 14.00

mixed greens, toasted sunflower seeds, garbanzo beans, orange segments, red onion, tomatoes, feta
choice of: stone-ground mustard vinaigrette ^{GF · V} or creamy green olive dressing ^{GF}

RADICCHIO & ARUGULA

caesar dressing, white anchovies, house-made croutons, grana padano 10.00

sides

FRIED POLENTA (3) strained bolognese 6.00

SAUTÉED KALE roasted garlic, balsamic ^{GF · V} 5.00

SEASONAL VEGETABLES ^{GF · V} 5.00

RISOTTO CAKES (2) with pesto cream 6.00

FINGERLING POTATOES ^{GF · V} 6.00

GORGONZOLA-GARLIC SPREAD ^{GF · V} 4.00

GF = GLUTEN-FREE · V = VEGETARIAN · ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS · OUR EGGS ARE LOCALLY SOURCED & UNGRADED · CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS · FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE · WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS · A \$1.50 SPLIT PLATE CHARGE AND A \$2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

entrées

PASTA WITH CLAMS

manila clams, house-made pasta, saffron broth, chorizo, tomatoes, white wine, roasted garlic 23.00

HOUSE-MADE PAPPARDELLE ^v

mushrooms, celery, sugar snap peas, thyme cream sauce 19.00

POTATO GNOCCHI ^v

chévre, roasted red peppers, cream 20.00

OVEN-ROASTED HALIBUT

cherry tomatoes, lemon-caper sauce, seasonal vegetable 33.00
add three cheese ravioli 5.00

PROSCIUTTO-WRAPPED CHICKEN BREAST

crispy polenta, golden raisin-grappa sauce, seasonal vegetables 28.50

GRILLED 12 OZ. RIBEYE ^{GF}

fingerling potatoes, seasonal vegetable
choice of gorgonzola-garlic spread or pink peppercorn butter 42.00

FRIED RABBIT

locally grown, buttermilk-marinated, white wine mustard sauce, polenta, seasonal vegetable 38.00

DUROC PORK ^{GF}

grilled dry-aged 12 oz. porterhouse, creamed leeks, pickled apples 30.00

DUCK BREAST ^{GF}

oven-roasted, sweet potato purée, maple syrup, pomegranate glaze, pistachios, seasonal vegetable 32.00

CHEESE RAVIOLI

choice of: pesto cream ^v or bolognese or brown butter sage ^v 18.50

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 19.50

add protein to any dish

CHICKEN BREAST (5oz) 6.00

ORA KING SALMON (3oz) 10.00

SCALLOP (1) MP

GRILLED SHRIMP (2) 6.00