

dinner

soups

chilled tomato & cucumber pickled mussels 6
corn smoked paprika, lime 5

salads

mixed greens red wine vinaigrette, grana padano 6
butterleaf lemon vinaigrette, kalamata olives, caramelized onions, feta 7
romaine caesar dressing, grana padano 6

small plates

cherry tomatoes, basil, house mozzarella 5
castelvetro olives 5
brie & blue cheese pecans, blackberries, peaches, honey 9
mussels saffron-mustard broth, flatbread 11
smoked red trout green beans, potatoes, tomatoes, olives, pickled onions, boiled egg 8
black-eyed peas & corn house bacon, red onions, fried okra 7
fries grana padano, house catsup, aioli 4
wild boar pâté cornichons, dijon mustard, fig compote 9
beef tartare capers, egg yolk, dijon vinaigrette 8

large plates

guinea hen confit arugula, pecans, cranberries, fried chickpeas 15
goat cheese ravioli fennel, tomato concassé 13
risotto oyster mushrooms, grana padano, balsamic reduction 12
ruby red trout quinoa, summer squash, green olive tapenade 17
tagliatelle house sausage, eggplant, fried basil 10
braised pork belly polenta, kale, salsa verde 10
harissa chicken couscous, arugula, olives, preserved lemon, mint, yogurt 16
hanger steak & fries 17

pizzas

margherita tomatoes, basil, house mozzarella 11
summer squash basil pesto, house ricotta 13
white truffle rosemary, grana padano 12 add prosciutto 4
kale preserved meyer lemon, roasted garlic, goat cheese, balsamic reduction 13
house bacon arugula, red onions, gorgonzola 13
pork pepperoni pomodoro 12

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