

FOR THE TABLE

BREAD 9

ROASTED GARLIC COMPOUND BUTTER, LOCALLY SOURCED RUSTIC COUNTRY LOAF, EVOO, BALSAMIC REDUCTION, PARMESAN, CHIVES

CHARCUTERIE 29

CHEF'S CHOICE OF MEATS & CHEESES, SERVED WITH ASSORTED ACCOMPANIMENTS

BAKED BRIE

HALF ORDER (SERVES 1-2) 16
FULL ORDER (SERVES 3-4) 26

BRIE CHEESE, FIG JAM, PISTACHIO, HOT HONEY, EVOO, RUSTIC LOAF

STEALTH DIPPERS 11

THICK CUT FRIES, GARLIC BBQ RUB, PARMESAN, SPICY KETCHUP, GARLIC AIOLI

HUMMUS 14

INFUSED HUMMUS, CRUDITES, PITA

COCONUT SHRIMP* 16

CRISPY PANKO & COCONUT BREADED SHRIMP, SWEET THAI CHILI SAUCE

BURRATA CAPRESE 18

NUT FREE PESTO, HEIRLOOM TOMATO, BURRATA, BALSAMIC REDUCTION, BASIL, RUSTIC LOAF

PRAWN COCKTAIL* 27

LARGE PRAWNS, COCKTAIL SAUCE, PARSLEY, LEMON

MEATBALLS 14

BEEF, PORK & RICOTTA BLEND, POMODORO, NUT FREE PESTO, BALSAMIC GLAZE, RUSTIC LOAF, PARMESAN, CHIVES

SALADS

GOLDEN BEET 15

MIXED GREENS, GOLDEN BEETS, GRAPEFRUIT SEGMENTS, TOASTED PISTACHIOS, GOAT CHEESE, BALSAMIC GLAZE, POMEGRANATE VINAIGRETTE

MEDITERRANEAN 16

MIXED GREENS, CUCUMBER, TOMATO, ARTICHOKE, OLIVES, RED ONION, FETA, CHICKPEAS, LEMON VINAIGRETTE

WEDGE 12

ICEBERG, HEIRLOOM TOMATO, BACON CRUMBLES, RED ONION, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING

ADD PROTEIN
CHICKEN 5
SHRIMP* OR SALMON* 7

BETWEEN THE BREAD

ITALIAN GRINDER 15

PROSCIUTTO, GENOA, SOPPRESSATA, PROVOLONE, PESTO AIOLI, HOT GIARDINIERA

TURKEY PESTO 16

TURKEY, PROVOLONE, MIXED GREENS, TOMATO, PESTO AIOLI

PULLED PORK SLIDERS 15

PULLED PORK, BOURBON BBQ, COLESLAW, PICKLES, BRIOCHE BUNS

SHORT RIB SLIDERS 17

SHORT RIB, PROVOLONE, HOT GIARDINIERA, BRIOCHE BUNS

SIDES

STEALTH FRIES 3

ONION RINGS 6

DINNER SALAD 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**A CONVENIENCE FEE OF 3.5% WILL BE ADDED TO ALL CREDIT/DEBIT TRANSACTIONS

PASTA

LOADED MAC & CHEESE 16

CAMPANELLE PASTA, CHEDDAR SAUCE,
BACON CRUMBLES, TOASTED PANKO, CHIVES

BUTTERNUT RAVIOLI 21

BUTTERNUT SQUASH FILLED RAVIOLI,
BROWN BUTTER SAGE SAUCE, CRUSHED WALNUTS

TRUFFLE MUSHROOM 18

CAMPANELLE PASTA, MUSHROOM, TRUFFLE OIL,
GREEN PEAS, PEARL ONION, CREAM SAUCE
ADD ITALIAN SAUSAGE | 4



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GLUTEN FREE CAULIFLOWER CRUST + 3

MARGHERITA 12

POMODORO, MOZZARELLA,
HEIRLOOM TOMATO, GARLIC OIL, BASIL

BBQ CHICKEN 15

BOURBON BBQ SAUCE, MOZZARELLA, CHICKEN,
BACON, RED ONION, JALAPEÑO, PARMIGIANO

CHICKEN ARTICHOKE 19

BOURSIN SPREAD, MOZZARELLA, CHICKEN,
ARTICHOKE, HEIRLOOM TOMATO,
RED ONION, PARMIGIANO, BASIL

CHEESE LOVER 18

GARLIC HERB CHEESE SPREAD, MOZZARELLA,
BLUE CHEESE, GOAT CHEESE, PARMIGIANO,
HOT HONEY, BLACK PEPPER, CAULIFLOWER CRUST

FUNGHI 17

BOURSIN SPREAD, CARAMELIZED ONION, MUSHROOM,
BACON, MOZZARELLA, GOAT CHEESE,
TRUFFLE OIL, BALSAMIC REDUCTION,
PARMIGIANO, CHIVES

THE BEARDED BUTCHER 18

POMODORO, MOZZARELLA, PEPPERONI, 'NDUJA,
ITALIAN SAUSAGE, BACON, PARMIGIANO

CHICKEN WINGS 15

BUFFALO, BOURBON BBQ OR ASIAN ZING
CRUDITÉS, RANCH OR BLUE CHEESE



MAINS

AVAILABLE WEDNESDAY THROUGH
SATURDAY AFTER 4PM

AIRLINE CHICKEN 26

AIRLINE CHICKEN BREAST, CREAMY RISOTTO,
ROASTED VEGETABLES, MUSHROOM SAUCE

SALMON 27

OVEN BAKED SALMON FILET, SEASONAL
VEGETABLES, ZESTY YOGURT SAUCE

BLIND TIGER BOIL* 34

PRAWNS, MUSSELS, CLAMS, LEMON,
GARLIC BUTTER, WHITE WINE,
'NDUJA, RUSTIC LOAF
ADD CAMPANELLE PASTA | 4

SHORT RIBS 28

BRAISED BEEF SHORT RIBS, WHIPPED MASH,
SEASONAL VEGETABLES, RED WINE DEMI-GLACE

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YOUR CULINARY EXPERIENCE WAS CONCEPTUALIZED BY CHEF AMBER SLAVIN