

FOR THE TABLE

BREAD & BUTTER 11

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

STEALTH DIPPERS 11

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

GARLIC KNOTS 12

HOMEMADE SEASONED AND BUTTERED GARLIC
KNOTS, PARMIGIANO
SERVED WITH CHOICE OF DIPPING SAUCE
POMODORO-ALFREDO-VODKA

MEATBALLS 14

BEEF, PORK & RICOTTA BLEND, POMODORO,
NUT FREE PESTO, BALSAMIC GLAZE, PARMESAN,
CHIVES
ADD BREAD 3

BRUSSELS 14

ROASTED BRUSSELS SPROUTS, CRISPY
PROSCIUTTO, BALSAMIC REDUCTION,
PARMIGIANO

COCONUT SHRIMP* 16

CRISPY PANKO & COCONUT BREADED SHRIMP,
CALABRIAN CHILI OIL

CHARCUTERIE 29

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

RICOTTA BOARD 22

WHIPPED RICOTTA, CRUSHED PISTACHIOS,
POMEGRANATE SEEDS, HOT HONEY DRIZZLE,
THYME OIL
SERVED WITH NOBLE COUNTRY BREAD

SOUP & SALADS

SOUP OF THE MOMENT

CUP 7 BOWL 12
ADD A SOURDOUGH BREAD BOULE 4

GARDEN DINNER SALAD 9

MIXED GREENS, TOMATO, CUCUMBER, RED ONION,
CRUMB CROUTONS, CHOICE OF DRESSING

GOLDEN BEET 16

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

HARVEST SALAD 15

MIXED GREENS, ROASTED BRUSSELS SPROUTS,
APPLE, SWEET POTATOES, CRANBERRIES,
RED ONION, BLUE CHEESE, GLAZED WALNUTS,
BALSAMIC VINAIGRETTE

CLASSIC WEDGE 12

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

ADD PROTEIN
CHICKEN 6
SHRIMP* OR SALMON* 8

BETWEEN THE BREAD

CAPRESE CHICKEN CUTLET 22

FRIED CHICKEN BREAST, BURRATA, TOMATO, PESTO,
SERVED ON CIABATTA

B.L.T 2.0 19

THICK CUT BACON, LETTUCE, TOMATO, BACON
HABANERO JAM, GARLIC AIOLI
SERVED ON TOASTED COUNTRY BREAD

MUFFULETTA 17

CHEF'S CHOICE OF MEATS, PROVOLONE, HOT
GIARDINIERA, OLIVE TAPENADE, AIOLI
SERVED ON CIABATTA

GLUTEN FREE BREAD AVAILABLE
ADD SIDE STEALTH DIPPERS 4

-PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES-

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

PIZZA

GLUTEN FREE CAULIFLOWER CRUST + 3
DAIRY FREE CHEESE AVAILABLE

MARGHERITA 12

POMODORO, MOZZARELLA,
HEIRLOOM TOMATO, GARLIC OIL, BASIL

BIANCA 13

GARLIC OIL, MOZZARELLA, BOURSIN SPREAD,
WHIPPED RICOTTA, PARMIGIANO,
RED PEPPER FLAKES

ULTIMATE PEPPERONI 21

MARINARA, MOZZARELLA, PEPPERONI,
WHIPPED RICOTTA, HOT HONEY,
PARMIGIANO, BASIL

FUNGHI 19

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

THE TIKI BAR-B-Q 17

BBQ SAUCE, MOZZARELLA, PULLED PORK, BACON,
JALAPEÑO, RED ONION, PINEAPPLE, CILANTRO

THE BEARDED BUTCHER 19

POMODORO, MOZZARELLA, PEPPERONI, CHICKEN,
HOT ITALIAN SAUSAGE, BACON, PARMIGIANO

MAINS

AVAILABLE DAILY AFTER 4PM

MUSSELS FRA DIAVOLO* 24

MUSSELS, SPICY TOMATO SAUCE, LEMON,
PARSLEY, TOAST POINTS
ADD PAPPARDELLE PASTA | 6

BUTTERNUT RAVIOLI 19

BUTTERNUT SQUASH FILLED RAVIOLIS,
BROWN BUTTER SAGE CREAM SAUCE,
WALNUTS

CHICKEN PARMESAN 26

BREADED CHICKEN BREAST, SAN MARZANO TOMATO
SAUCE, MOZZARELLA, PAPPARDELLE PASTA,
PARMIGIANO, PARSLEY

GNOCCHI ALLA VODKA 22

POTATO GNOCCHI, VODKA SAUCE, BURRATA,
PARMIGIANO, PROSCIUTTO CRISP, BASIL

SHRIMP ALFREDO* 23

BUTTERFLIED GARLIC HERB SHRIMP,
PAPPARDELLE PASTA, CREAMY ALFREDO SAUCE,
PARMIGIANO, CHIVES

BRAISED BEEF 25

BRAISED BEEF, RED SKINNED POTATO MASH,
SEASONAL VEGETABLES, RED WINE DEMI GLACE

ROASTED SALMON PICATTA* 28

OVEN BAKED SALMON FILLET, ROASTED VEGETABLES,
CREAMY RISOTTO, PICATTA SAUCE

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EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

YOUR CULINARY EXPERIENCE WAS CONCEPTUALIZED BY CHEF AMBER SLAVIN