

soup & salads

soup du jour	10
mixed organic greens	9
herbal vinaigrette	
baby lettuce & radish salad	13
roasted hazelnuts, blue cheese dressing	
roasted beet & fennel salad	13
orange, toasted pistachios, goat cheese, citrus vinaigrette	

shared items

cured meats **	15
herbed olives, marcona almonds	
cheese plate	16
rosemary-semolina crackers, house preserves	
oysters on the half shell *	3
mignonette, lemon	
grilled asparagus	15
chili, lime, peanuts, pickled pepper aioli	
sautéed calamari **	17
baby artichokes, olives, harissa, lemon	

entrées

(cook times may be long on certain items. please inform your server of any time constraints.)

house lasagne	21
bechamel, pesto, marinara, italian sausage	
lamb & pork albondigas	25
potato, carrot, zucchini, cabbage slaw	
pan roasted chicken	24
prosciutto wrapped, seasonal vegetable	
grilled 12oz ribeye steak *	38
roasted mushrooms, green beans, pan jus	
house ricotta gnocchi	26
wild nettle pesto, maitake mushrooms, asparágus, parmesan, pea vines	
fish of the day *	mp

sides

smashed potato cake	7
side of seasonal vegetable	8
kids' noodles	9
rustic baguette quarter	2
choice of butter or greek olive oil and balsamic	

* (consuming raw or undercooked seafood, eggs, shellfish or meats may cause foodborne illness.)

** (olives may contain pits)