

soup & salads

soup du jour	10
mixed organic greens	9
herbal vinaigrette	
butter lettuce & pear salad	13
bleu cheese, toasted walnuts, champagne vinaigrette	
smoked trout & arugula salad	13
blood orange, treviso, toasted pistachios	

shared items

cured meats	14
herbed olives, marcona almonds	
cheese plate	14
rosemary-semolina crackers, house preserves	
oysters on the half shell *	mp
mignonette, lemon	
duck confit stuffed piquillo peppers *	15
fingerlings, saffron lemon aioli, marcona almonds	
steamed local mussels	15
pernod, leeks, fennel, cream, grilled bread	

entrées

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

house lasagne	20
bechamel, pesto, marinara, italian sausage	
pan roasted chicken	23
prosciutto wrapped, seasonal vegetable	
lamb & pork ragu	24
bucatini, pecorino cheese, fresh mint	
grilled ribeye steak *	36
grilled asparagus, grilled spring onion, fingerling potatoes	
wild nettle gnocchi	24
pea vines, carrots, maitake mushrooms, pesto, parmesan cheese	
fish of the day *	mp

sides

smashed potato cake	6
side of seasonal vegetable	7
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.)