

soup & salads

soup du jour	10
mixed organic greens	9
herbal vinaigrette	
heirloom tomato & bread salad **	13
arugula, fresh basil, parmesan taggiasca olives, red wine vinaigrette	
local peach & string bean salad	13
prosciutto, crushed almonds, chèvre vinaigrette	

shared items

cured meats **	15
herbed olives, marcona almonds	
cheese plate	15
rosemary-semolina crackers, house preserves	
oysters on the half shell *	mp
mignonette, lemon	
seared albacore crudo *	17
melon, fennel, mint, avocado, chili oil, citrus	
fried green tomatoes	14
house tomato jam, basil, fresh mozzarella	

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	
pork shoulder chili verde	25
sweet corn cake, jicama, carrot cilantro slaw	
pan roasted chicken	23
prosciutto wrapped, seasonal vegetable	
grilled hanger steak *	29
fingerling potato & spinach salad, grilled onions tomatoes, peppers, avocado goddess dressing	
pappardelle pasta	24
summer ratatouille, creamed fresh corn, shaved manchego 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.)

** (olives may contain pits)