

## soup & salads

<b>soup du jour</b>	<b>10</b>
<b>mixed organic greens</b>	<b>9</b>
herbal vinaigrette	
<b>grapefruit &amp; avocado salad</b>	<b>13</b>
escarole, roasted pistachios, citrus vinaigrette	
<b>endive &amp; apple salad</b>	<b>13</b>
fennel, beecher's flagship cheese, champagne vinaigrette, toasted sunflower seeds	

## shared items

<b>cured meats **</b>	<b>15</b>
herbed olives, marcona almonds	
<b>cheese plate</b>	<b>15</b>
rosemary-semolina crackers, house preserves	
<b>shigoku oyster on the half shell *</b>	<b>3</b>
mignonette, lemon	
<b>warm lentils &amp; bacon</b>	<b>14</b>
wilted frisée, 6 minute egg, brioche toast	
<b>steamed local mussels</b>	<b>16</b>
madras curry coconut broth, flatbread	

## entrées

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

<b>house lasagne</b>	<b>21</b>
bechamel, pesto, marinara, italian sausage	
<b>grilled pork tenderloin *</b>	<b>27</b>
farro, roasted root vegetables, figs	
<b>pan roasted chicken</b>	<b>24</b>
prosciutto wrapped, seasonal vegetable	
<b>braised beef short ribs</b>	<b>34</b>
creamy polenta, braised greens, cippolini onions	
<b>pappardelle pasta</b>	<b>25</b>
cauliflower cream, broccolini, chili oil, pecorino cheese, toasted bread crumbs	
<b>fish of the day *</b>	<b>mp</b>

## sides

<b>smashed potato cake</b>	<b>7</b>
<b>side of seasonal vegetable</b>	<b>8</b>
<b>kids' noodles</b>	<b>9</b>
<b>rustic baguette quarter</b>	<b>2</b>
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)