

THE
COMMON GOOD
FOOD *AND* DRINK

A LIGHT START

SALADS

FRENCH ONION DEVEILED EGGS | GF VG
caramelized onion | gruyere

12

FALL GIARDINIERA & OLIVES | VG GF
pickled vegetables | Castelvetroano olives

7

WHIPPED RICOTTA | VG
roasted grapes | rosemary | black pepper | grilled focaccia

9

LOADED BAKED POTATO | VG
crème fraiche | aged cheddar | bacon lardons chives

13

CHEESE & CHARCUTERIE
artisan cheese | cured meats | apple mostarda giardiniera | grilled focaccia

26

LITTLE GEM CAESAR | VG
Parmesan| pangrattato| hard-boiled egg

14

FALL CHOPPED | VG
chicory | celery | blue cheese | dried cherry sunflower seed | cider vinaigrette

13

SHAVED BRUSSELS SPROUTS | GF
bacon | aged cheddar | hazelnut | pickled shallot mustard vinaigrette

15

ADD PROTEIN

Chicken +7 Shrimp +10 Salmon +13 Flat Iron +14

BOWLS

SOUP OF THE DAY
chef's seasonal preparation

6|9

CRISPY CHICKEN MILANESE
little gem | apple | Parmesan | mustard vinaigrette

21

CIDER-STEAMED MUSSELS
cabbage | fennel | cider broth | grilled focaccia

23

*FLAT IRON STEAK | GF
warm potato salad | pickled shallot | salsa verde

32

HOUSEMADE FENNEL SAUSAGE & WHITE BEANS | GF
braised greens | tomato | rosemary | lemon

20

FRIED BRUSSEL SPROUTS | VG
apple mustarda | aged cheddar | hazelnut

16

ROASTED BEETS & BURRATA | GF
pickled beets | arugula | pistachio | sherry vinaigrette

15

SOMMELIER'S PAIRING

Tormaresca, 'Calafuria' Rosé 12 Glass| 42 Btl
bright strawberry | crisp | Mediterranean herbs

HOUSEMADE PASTA

THE MAIN TABLE

CHICKEN SAUSAGE CAVATELLI
kale | roasted garlic | lemon | fennel pangrattato

23

MUSHROOM BOLOGNESE MAFALDA | VG
tomato | soffritto | red wine | Parmesan

20

SOMMELIER'S PAIRING

Antinori 'Peppoli' Chianti 16 Glass| 54 Btl
tart cherry | savory herbs | lively acidity

RIGATONI VODKA SAUCE
tomato cream | roasted tomatoes | lemon ricotta

20

ALL OF OUR PASTA IS HANDMADE IN SMALL BATCHES, USING THE FRESHEST INGREDIENTS AVAILABLE.

* These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CALABRIAN CHILI HALF CHICKEN
crispy potatoes | garlic yogurt | charred lemon chili honey

26

*ROASTED SALMON | GF
corn | potato | smoked bacon | chowder cream

28

*PORK CHOP
brown butter spaetzle | braised red cabbage | mustard jus

36

BRAISED SHORT RIB | GF
celery root | roasted carrot | cipollini onions red wine jus | gremolata

39

BLACKENED CAULIFLOWER STEAK | VG GF
farro | carrot tahini | preserved lemon pistachio

24

BENSON BURGER
double smashed beef | aged cheddar | caramelized onion | secret sauce

19

VG| VEGETARIAN GF| GLUTEN FREE

FOR PARTIES 6 OR MORE, AN AUTOMATIC GRATUITY OF 22% WILL BE ADDED.

DINNER EVERYDAY 5-9PM