



Cacio e Pepe Arancini (3 pcs) 9

Onion Focaccia *olive oil, maldon* 8

Poached Gulf Shrimp Cocktail *seasonal crudités, miso aioli* 14

King Trumpet Mushroom Tartare *capers, truffle-dijon aioli, fingerling chips* 16

Burrata & Grilled Peaches *pickled fresno chilies, soft herbs, sourdough* 24

Smashed Avocado Toast *sourdough, lime, radish, aleppo pepper* 14
add an egg, any style 4

Spicy Shakshuka *baked eggs, harissa spiced tomato, roasted peppers, za'atar, yogurt, feta, grilled bread** 20

Angus Burger *seeded bun, bacon, swiss, caramelized onion, secret sauce, fries** 22

Guajillo-Braised Pork Tostadas *fried egg, black beans, guacamole, crema, cotija** 21

Paprika Spiced Shrimp & Grits *poached eggs, roasted red pepper, scallion, pickled red onions, hollandaise** 26

Baby Gem & Red Oak Lettuce Salad *grilled chicken breast, cornbread croutons, radish, cucumber, aged cheddar, herbed ranch* 23

Seasonal Scramble *heirloom tomato, spinach, goat cheese, mixed greens, home fries* 21

Shrimp Tacos *chipotle aioli, pickled carrot & savory cabbage slaw, mixed greens** 24

Jonah Crab Benedict *crispy potato cake, hollandaise, chives, mixed greens** 28

Grilled Angus Strip Loin *green onion salsa verde, eggs sunny up, home fries, jus** 36

Sautéed Faroe Island Salmon *niçoise salad** 35

Buttermilk Pancakes *blueberry sauce, maple syrup* 15

Dark Chocolate Crèmeux *chocolate ancho chili tuile, cocoa nibs, toasted meringue* 14

Olive Oil-Almond Cake *peach & ginger compote, mascarpone* 13

French Fries 10

Roasted Red Pepper & Caramelized Onion Home Fries 9

Fresh Seasonal Fruit & Yogurt 12

Two Organic Eggs, Any Style 8

Sourdough Toast 4

Grilled Chorizo 7

Bacon 8

chef/partner

Mike Price

please ask your server about our private event space

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

cocktails



doctor no 18

light rum, dark rum, almond orgeat,
lime, allspice dram, pomegranate



first crush 12

pimms, lemon, ginger beer



nonna's garden 18

gin, lemon-basil oleo, limoncino, prosecco



amica 19

tequila, cappelletti, lime, mint,
grapefruit, italicus, fire tincture



cappelletti spritz 12

prosecco, cappelletti, soda



ageless 19

tequila, mezcal, amaro montenegro, grapefruit,
lemon, earl gray, fire tincture



bloody mary 17

vodka, tomato juice, horseradish,
hot sauce, worcestershire, black pepper

non-alcoholic 12ea

cucumber cooler

cucumber juice, lemon, ginger beer

blackberry-fennel

blackberry-fennel shrub, lemon, soda

chamomile-citrus soda

chamomile tea, lime, pomegranate, tonic

mimosa tray

65

bottle of prosecco

3 seasonal juices

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 18

WHITE

Sauvignon Blanc, Château Massiac, 2023, Languedoc, France 8

Picpoul, Gail Wines 'Doris', 2024, Sonoma Valley, California 17

Pouilly-Fumé, Nicolas Gaudry 'Les Vignes de Berge', 2023, Loire Valley, France 20

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2023, Tuscany, Italy 16

Saumur Blanc, Domaine des Sables Verts, 2023, Loire Valley, France 18

SKIN CONTACT

Grillo, Di Giovanna 'Camurria', 2024, Sicily, Italy 17

ROSÉ

Méditerranée Rosé, Mas de Valériole 'Vé', 2024, Provence, France 8

Côtes de Provence Rosé, Domaine Gavoty 'Grand Classique', 2024, Provence, France 16

Gamay Rosé, Folk Machine, 2024, Arroyo Seco, California 16

RED

Red Field Blend, Lezíria 'Tinto', NV, Tejo, Portugal 8

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 19

Little Owl Rosso - Nero d'Avola & Syrah, Di Giovanna, 2022, Sambuca, Sicily 16

Nebbiolo - Valtellina Superiore, Sandro Fay 'Valgella', 2022, Lombardy, Italy 22

beer

Narragansett Rhode Island 4

Ayinger, 'Brauweisse' Germany 10

Victory Prima Pilsner Pennsylvania 8

Fiddlehead Hazy IPA Vermont 9

Downeast, 'Original Recipe' Cider Massachusetts 10

Athletic Brewing Co., Run Wild IPA, (N/A) Connecticut 7

Athletic Brewing Co., Upside Dawn Golden Ale, (N/A) Connecticut 7