



Our Ancient Grains Are Milled On Site And Used In Our Pizzas, Pastas & Breads.
Ancient Grains Are Sustainable, Nutritious And Healthy.

FOR THE TABLE

Mediterranean Mezze Platter | 23 VG

hummus, baba ghanoush, tzatziki, tapenade, pinsa flatbread

Gazpacho | 12 VN

spicy cold summer soup, plum tomato, cucumber, bell pepper, red onion, Ancient Grain crouton, cayenne, vinegar

Crispy Brussels Sprouts | 16

tahini yogurt, mint, dill, lemon

Short Rib Sliders | 19

slow-braised beef short ribs, caramelized onions, on toasted brioche bun, pickles

Burrata | 21 VG

pesto rosso, balsamic reduction, tomato confit, arugula, evoo, maldon salt, toasted sesame sourdough

Tuna Tartare | 24

taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough

Shrimp al Ajillo | 24

lemon, garlic, sherry wine, chili flakes, grilled baguette

Heritage Meatballs | 19

beef & pork, pomodoro, Ancient Grain breadcrumbs, ricotta, toasted baguette

Fried Calamari | 19

calamari, zucchini, pepperoncini, lemon, parsley, garlic aioli, marinara

Charred Cauliflower | 18 VN/

baby arugula, shallot, tahini piccata, capers, crispy chickpeas

NEAPOLITAN PIZZA

Margherita | 21 VG

fior di latte, parmigiano, tomato, basil, evoo

Stracciatella | 25 VG

creamy mozzarella “rags”, tomato, garlic, basil, parmigiano

Il Butero | 26

italian fennel sausage, salami, fior di latte, fontina, oregano, calabrian chili, parmigiano

Pepperoni | 24

tomato sauce, fontina cheese, pepperoni

FLATBREAD

Moroccan Lamb Flatbread | 23

savory Ancient Grain flatbread with spiced ground lamb, pickled shallots, citrus labneh, cilantro

THIN CRUST PIZZA*

Margherita | 21 VG

fior di latte, parmigiano, tomato, basil, evoo

Wild Mushroom | 23 VG

oyster mushroom, pickled shallot, caciocavallo, pecorino

Clam Pie | 27

littleneck clams, oregano, garlic, lemon, chili flakes, pecorino

Diavola | 24

spicy soppressata, fior di latte, tomato, chili oil

Prosciutto Arugula | 27

prosciutto, arugula, fior di latte, parmigiano, balsamic glaze

*gluten-free option +\$2.75 - made in a non-gluten free environment

PASTA

Mushroom Spaghetti | 27 VG

Ancient Grain homemade pasta, roasted mushrooms, garlic, parmigiano

Rigatoni alla Vodka | 26 VG

rigatoni, tomato sauce, cream, vodka, basil, green peas, parmigiano

Spaghetti al Limone | 25 VG

lemon, garlic, butter, parmigiano, lemon zest

Penne Rigate | 23 VG

marinara, ricotta salata, basil

Orecchiette | 27

fennel sausage, sauteed broccolini, white wine, garlic, evoo

Tagliatelle Bolognese | 29

homemade pasta, ground beef & pork, carrot, onion, celery, red wine, tomato, rosemary, thyme, parmigiano

Linguine alle Vongole | 28

little neck clams, garlic, white wine, chili flakes, parsley, lemon zest, extra virgin olive oil, breadcrumbs

MAINS

Faroe Island Salmon | 35

fennel, sweet drop pepper, couscous, charred lemon

Milanese Chicken | 29

pounded fried breast with Ancient Grain breadcrumbs, arugula, pickled red onion, grape tomato, sweet drop pepper, basil, capers, lemon vinegrette, shaved parmigiano

Shrimp Risotto | 37 GF

grilled shrimp, saffron risotto, asparagus, cherry tomato

Woodfired Branzino | 36 GF

Mediterranean sea bass, white wine, chermoula, mashed potatoes, asparagus, charred lemon

Roasted Chicken | 29 GF

bone-in half chicken, broccolini, roasted mushroom, creamy polenta, madeira jus

Heritage Burger | 25

angus beef, cheddar, roasted onion, mustard aioli, brioche bun, za’atar fries

Grilled Hanger Steak | 42 GF

Pat Lafrieda 8oz hanger, za’atar fries, persillade, grilled asparagus

SALADS

Mediterranean | 18 VG

tomato, cucumber, green bell pepper, pickled red onion, kalamata olive, feta, caper, oregano

Ancient Grains | 19 VG

red quinoa, farro, barley, pumpkin & sunflower seeds, arugula, sweet drop pepper, apple, shallot, feta, lemon vinaigrette

Little Gem Caesar | 18

crisp baby lettuce, parmigiano, Ancient Grain crouton, caesar dressing

Endive & Orange | 20 VG

endive, orange, shallot, toasted walnut, mint, radicchio, champagne vinaigrette

Salad add ons

grilled chicken +\$11 - seared shrimp +\$13
crispy skin salmon +\$16 - hanger steak +\$20

LUNCH SPECIAL

Chicken BLT Sandwich | 26

grilled chicken, lettuce, tomato, bacon, mustard aioli, pickle, grilled homemade sourdough, za’atar fries, add avocado +\$6

Paillard Chicken | 28 GF

pounded grilled breast, arugula, red onion, sun-dried tomatoes, pecorino, za’atar fries

SIDES | 11

2 sides for \$19

Za’atar Fries

Creamy Polenta GF

Asparagus GF/VN

Mashed Potatoes GF

OysterMushroom GF/VN

GF - Gluten Free | VG - Vegetarian | VN - Vegan
All prices reflect a 3% cash discount. If you choose to pay with a credit card, a 3% surcharge will be added to your final receipt to help offset processing costs. This surcharge is no greater than the fees we incur from payment processors. Tips are not subject to any surcharge.

SIGNATURE COCKTAILS | 18

- Spicy Pineapple Mezcalita**
mezcal, pineapple, agave, lime, jalapeno

Hemingway Daiquiri
rum, pamplemousse, luxardo, lime, agave, grapefruit soda

Passionfruit Jalapeno Margarita
jalapeno infused tequila, lime, agave, tajin, passion fruit liqueur

Cucumber Basil Smash
vodka, cucumber, basil, agave, lime

Mezcal Paloma
mezcal, pamplemousse, grapefruit,agave, lime

Heritage Grand Negroni
gin, grand marnier, campari, orange

Passion Rye Punch
rye, passionfruit liqueur, lemon, vanilla, rosemary syrup

Evil Eye Espresso Martini
vodka, evil eye espresso, mr.black coffee liqueur, vanilla bean

Chai Old Fashioned
bourbon, cardamaro, chai syrup, angostura bitters

SIGNATURE MOCKTAILS | 12

- make it a libation +6
- Peach Ginger Fizz**
peach, ginger, lemon, ginger beer
suggested spirit: vodka

Floradora
raspberry, pineapple, lemon, soda
suggested spirit: rum

Cucumber Lemon Sour
fresh cucumber, lemon, soda
suggested spirit: gin

WINE

PROSECCO	
Gran Duca, Veneto, Italy NV.....	16/60
WHITE	
Pinot Grigio Noemia D’amico, Umbria, Italy 2023.....	17/63
Regalato Terre Di Chieti, Abruzzo, Italy 2022.....	62
Sauvignon Blanc Polkura, San Antonio Valley, Chile 2024*	17/63
Two Angels, Lake County, California 2023.....	18/69
Honig, Napa, California 2023.....	20/72
Gavi Gavi by Marchesi di Barolo, Piedmonte, Italy 2023.....	19/71
Sancerre Romain Reverdy, Sancerre, France 2023.....	23/84
Falanghina (Italian Chardonnay) Donnachiara, Beneventano, Italy 2022.....	16/60
Chardonnay Harken, California 2023.....	18/69
Little Boat, Russian River Valley, California 2022.....	72
ROSÉ	
Les Delices Rosé de Prestige, France 2024.....	16/45
Clarendelle, Bordeaux Rosé, France 2024.....	17/55
Peyrassol La Croix, Provence, France 2024	65

BEER

- DRAFT | 9**

Forst Lager
light golden, hint of fruits, moderate hops - Italy 4.8%

Stella Artois
balanced malt sweetness, floral aromas - Belgium 5%

Other Half IPA
hazy, smooth, hints of citrus - New York 7.1%

Heineken
crisp, refreshing, malty, hops bitterness - Netherlands 5%

Guinness | 11
sweet dark fruit caracter, cherry, roasty malt - Ireland 4.2%

BOTTLE

- Budweiser | 7**
pale lager, malty sweetness, low bitterness - USA 5%

Hoegaarden | 8
wheat beer, blend of orange peel and coriander - Belgium 4.9%

NON-ALCOHOLIC | 8

- Stella Artois**
balanced malt sweetness, floral aromas - Belgium <0.5%

Michelob Ultra
light citrus aromas, refreshing finish <0.5%

SANGRIA | 18/65

- Heritage Red Sangria**
cabernet, cognac, lime, agave, fruits

Heritage Rosé Sangria
rosé, triple sec, peach schnapps, lime, agave, fruits

RED

Merlot Noemia D’amico, Umbria, Italy 2022*	17/64
Pinot Noir Roco Winery, Willamette Valley, Oregon 2022.....	72
Chianti Ruffino 1877 DOCG, Tuscany, Italy 2023.....	17/64
Tenuta di Renieri Classico, Tuscany, Italy 2022.....	72
Rioja Tempranillo Valserrano Bodegas De La Marquesa, Rioja 2020.....	17/64
Bodegas Ramirez de la Piscina Reserva, Rioja, Spain 2018..	84
Côtes Du Rhône Domaine De Magalanne, France 2023.....	17/64
Bordeaux Barton & Guestier, France 2022.....	16/60
Cabernet Sauvignon The Atom, Napa, California 2022.....	18/69
Lucas & Lewellen, Santa Ynez Valley, California 2019.....	70
Barolo Franco Amoroso, Piemonte, Italy 2020.....	96
Brunello Di Montalcino Ruppiano Familla Berselli, Tuscany, Italy, 2019.....	96

*denotes natural wine

JOIN US FOR HAPPY HOUR!*
\$10 ON SELECTED COCKTAILS & PIZZAS | DINE IN ONLY
*WEEKDAYS 3PM-6PM

SUMMER COCKTAILS | 17
SUMMER SPECIAL \$10 GLASS OF ROSE LES DELICES**
**WEEKDAYS 12PM-6PM

All prices reflect a 3% cash discount. If you choose to pay with a credit card, a 3% surcharge will be added to your final receipt to help offset processing costs. This surcharge is no greater than the fees we incur from payment processors. Tips are not subject to any surcharge. Surcharge does not apply to debit cards or government-issued cards. A 20% gratuity will be automatically added to parties of six or more. A maximum of 4 credit cards may be used per table. Gluten-free items are prepared in a non-gluten-free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Please inform your server if you have any food allergies.**