BRUNCH

STEAK & EGGS*
flat iron steak, two sunny side eggs,
crispy garlic potatoes, herb pesto GF 28.99

CLASSICO
two eggs any style, potatoes,
applewood smoked bacon, sourdough toast 17.99

LOBSTER BENEDICT
english muffin, butter poached lobster,
arugula, meyer lemon hollandaise 31.99

AVOCADO TOAST
burrata, marinated tomatoes,
aleppo spiced honey, sunny side egg 16.99

SHORT RIB HASH
roasted potatoes, spring onion, blistered tomato,
fresno chiles, poached egg, sourdough toast 19.99

BREAKFAST PIZZA
baked egg, pepperoni, fingerling potato,
bacon, mozzarella, garlic cream 21.99

EGG SANDWICH
scrambled eggs, fennel sausage, hooks cheddar,
tomato, calabrian chili aioli,herb aioli,
brioche bun, sticky potatoes 19.99

GIANT STICKY CINNAMON ROLL
cream cheese buttermilk frosting 13.99

SIDES 8.99
STICKY POTATOES VG • APPLEWOOD SMOKED BACON • FRESH FRUIT VG GF

ANTIPASTI

BURRATA
tomato jam, basil oil VG 19.99

COCCOLI*
crispy dough, stracchino cheese,
prosciutto di parma, truffle honey 21.99

GRILLED OCTOPUS
crispy heirloom potatoes, celery, red chiles,
white wine, aged balsamic GF 24.99

AHI TUNA CRUDO*
crispy chili crouton, pomegranate,
blood orange, meyer lemon vinaigrette 21.99

ARANCINI
scamorza cheese, arrabiata, crispy prosciutto 16.99

WAGYU BEEF MEATBALL
roasted tomato sauce, bellwether ricotta 25.99

PIZZA BAR

TRUFFLE MUSHROOM
roasted wild mushrooms, garlic cream,
mozzarella, white truffle oil VG 24.99

MARGHERITA
mozzarella, tomato, fresh basil VG 21.99

BURNT PEPPERONI
tomato sauce, mozzarella, red chilies 24.99

PROSCIUTTO DI PARMA
fontina, balsamic onions, arugula 24.99

SIDES 14.99

ROASTED CARROTS
whipped ricotta, spiced agave, garlic, pepitas VG GF

PARMESAN FRIES
lemon garlic aioli VG

SOUP &SALADS

SPICED SQUASH
ginger balsamic, toasted pepitas VG 9.99

SIENA CHOP
salami, provolone, roasted red peppers,
cherry tomatoes, cucumber, radish, pepperoncini,
artichokes, parmesan bread crumbs,
mustard vinaigrette VG 17.99

TUSCAN KALE CAESAR
oven-dried tomato, parmesan bread crumbs,
lemon caesar dressing VG 16.99

SHAVED BRUSSELS SPROUTS
grana padano, toasted marcona almonds,
cabernet vinaigrette VG 16.99

Add Protein TO ANY SALAD
chicken 6.99 • shrimp 8.99 • salmon 12.99

SANDWICHES

TAVERN BURGER*
truffle aioli, balsamic caramelized onions,
arugula, fontina 19.99

CHICKEN
pancetta bacon, smoked mozzarella,
arugula, tomato, piquillo pepper aioli 19.99

LOBSTER ROLL*
buttery brioche, old bay aioli, fennel,
celery, lemon 29.99

SHAVED RIBEYE*
caramelized onions, peppadew peppers,
fontina, garlic aioli, au jus 27.99

PLATES

BRICK CHICKEN
sticky parmesan potatoes,
roasted garlic lemon pan jus 38.99

ROASTED SALMON
spiced carrots, parsnip purée,
chili ginger glaze, warmed chicory GF 36.99

HOUSEMADE PASTA

made from scratch daily • GF pasta available

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24.99

BUCATINI "CACIO E PEPE" pecorino, black pepper, belper knolle cheese VG 22.99

GNOCCHI truffle cream, fried sage, crispy pancetta 26.99

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26.99

STROZZAPRETI porcini mushroom ragu, parmesan VG 22.99

BUTTERNUT SQUASH RAVIOLI candied walnuts, crispy sage, brown butter, aged balsamic VG 21.99

SPAGHETTI jumbo lump crab, charred tomato, red chili, lemon cream 36.99

Add fresh shaved truffle to any dish - 25.99. per 3g

VG: VEGETARIAN GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

SPECIALTY COCKTAILS

NO. 2 hangar one, blueberry, lavender, lemon, peach, prosecco 16.99

NO. 3 olive oil washed grey goose, fresno chile, blue cheese stuffed olives 19.99

NO. 6 maker's mark, meletti, biscotti syrup, bitters 16.99

NO. 8 olmeca altos plata, elderflower, peach, lemon 15.99

NO. 14 creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 16.99

NO. 17 beefeater, aperol, strawberry, basil, lemon, prosecco 16.99

SEASONAL

PSL MARTINI
vodka, pumpkin, kahlúa,
rumchata, espresso 17.99

VENTUNO
patrón silver, giffard crème de violette,
eucalyptus, lemon 17.99

SIENA SANGRIA 14.99/49.99
pinot grigio, vodka, passion fruit

ZERO PROOF

THE IMPOSTER
peach nectar, mint, ginger beer 8.99

LAVENDER BRAMBLE
blueberry lavender, lime, lemon, blackberries 8.99

SENZA SPRITZ
lyre blood orange non-alcoholic aperitivo,
grapefruit, lemon 13.99

PSEUDO HUGO
giffard elderflower non-alcoholic,
peach purée, lime, mint 14.99

THE CLASSICS

OLD FASHIONED
tin cup bourbon, demerara, bitters 17.99

CADILLAC MARGARITA
código 1530 blanco, grand marnier, lime 17.99

ESPRESSO MARTINI
vanilla vodka, kahlua, espresso 17.99

FRENCH 75
bombay dry, lemon, prosecco 17.99

PAPER PLANE
pendleton whisky, aperol, meletti, lemon 18.99

BRUNCH FAVORITES

BLOODY MARY
vodka, housemade bloody mix, caprese skewer,
cured pepperoni, seasoned rim 12.99

MIMOSA
prosecco, orange juice 11.99

ESPRESSO DI BLUEBERRY
vanilla vodka, espresso, blueberry, lavender 16.99

ICED CAFFÈ LIQUOROSO
vodka, espresso, kahlúa, caramel, cream 15.99

SPRITZ TOWER 35.99
select 4

HUGO
elderflower liqueur, mint, lime,prosecco

LIMONCELLO
housemade limoncello, prosecco

BLUEBERRY
vodka, blueberry, lavender, lemon,
peach, prosecco

APEROL
aperol apertivo, prosecco

BOTTLES + CANS

3 FLOYDS GUMBALLHEAD	American Pale Wheat	9.99
GOOSE ISLAND HAZY BEER	Hug Hazy IPA	8.99
KONA BIG WAVE	Golden Ale	8.99
BUD LIGHT	American Light Lager	6.99
CORONA EXTRA	Mexican Lager	7.99
PERONI	Lager	8.99
BLAKES AMERICAN BERRY	Imperial Cider	8.99
BELL'S TWO HEARTED	IPA	8.99
BEST DAY	Non-Alcoholic Kolsh	7.99
WHITE CLAW	Mango Hard Seltzer	8.99

WINE BY THE GLASS

Wine Flights 39.99 • three 3oz. pours

BUBBLES

Canard Duchene, **CHAMPAGNE**, "cuvee leonie", reims, fra (NV) 33.99
Berlucchi, **FRANCIACORTA**, brut, lombardy, ita (NV) 21.99
Avissi, **PROSECCO**, veneto, ita (NV) 13.99
Lamberti, **ROSÉ**, friuli-venezia giulia, ita (NV) 17.99

WHITES • ITALY

Antinori, **CHARDONNAY**, "bramito", umbria (2022) 16.99
Cusumano, **ETNA BIANCO**, "alta mora", sicily (2022) 18.99
Benvolio, **PINOT GRIGIO**, friuli (2023) 13.99
Puiatti, **RIBOLLA GIALLA**, friuli-venezia giulia (2022) 15.99

ELSEWHERE

Georg Albrecht Schneider, **RIESLING**, kabinett, rheinhessen, ger (2021) 14.99
Wairau River, **SAUVIGNON BLANC**, marlborough, nz (2023) 15.99
Hampton Water, **ROSÉ**, languedoc, fra (2023) 14.99
Les Sarrins, **ROSÉ**, provence, fra (2024) 16.99

REDS • ITALY

Marchesi di Barolo, **BARBERA DEL MONFERRATO**, "maraia", piedmont (2020) 15.99
Cultusboni, **CHIANTI**, "cetamura", tuscany (2022) 14.99
Caldora, **MONTEPULCIANO D'ABRUZZO**, abruzzo (2022) 15.99
G.D. Vajra, **NEBBIOLO**, langhe, piedmont (2022) 19.99
Argiano, **SUPER TUSCAN**, "non confunditur", tuscany (2021) 18.99

ELSEWHERE

Cline, **CABERNET SAUVIGNON**, "seven ranchlands", north coast ca (2022) 15.99
Jordan, **CABERNET SAUVIGNON**, alexander valley, ca (2020) 31.99
Antigal Uno, **MALBEC**, uco valley, mendoza, arg (2022) 15.99
Angeline, **PINOT NOIR**, "reserve", monterey, ca (2023) 16.99
Ken Wright Cellars, **PINOT NOIR**, willamette valley, or (2023) 19.99
Harvey & Harriet, **RED BLEND**, san luis obispo, ca (2021) 22.99