

SHARES

|                                                                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CHEESE BOARD                                                                                                                                                         | 28 |
| ever-changing selection of four artisan cheeses paired with our house-made condiments, seasonal jam, lavender-spiced marcona almonds*, honeycomb, crackers, crostini |    |
| MASTER BOARD                                                                                                                                                         | 30 |
| selection of three cheeses and three artisan charcuterie / cured meats paired with house-made condiments, house mustard, seasonal pickles, crackers, crostini        |    |
| WARM ROSEMARY FOCACCIA                                                                                                                                               | 9  |
| whipped honey brown butter, sea salt                                                                                                                                 |    |
| SAVORY HERB BRIOCHE BEIGNETS                                                                                                                                         | 15 |
| chive cream, rhubarb jam, fennel pollen                                                                                                                              |    |
| GRILLED SCALLOP AGUACHILE                                                                                                                                            | 18 |
| strawberry, fresno chile, cucumber, shallot, pink peppercorn                                                                                                         |    |
| WAGYU BEEF TARTARE                                                                                                                                                   | 22 |
| horseradish gremolata, herbed buttermilk, grilled focaccia                                                                                                           |    |

SMALL PLATES

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| LITTLE GEM SALAD                                                              | 16 |
| roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco |    |
| ROASTED ASPARAGUS                                                             | 16 |
| lemon-herb vinaigrette, hazelnut aioli*, piave vecchio, smoked sea salt       |    |
| SUMMER MELON & CUCUMBER SALAD                                                 | 16 |
| salsa macha* creme fraiche, coriander vinaigrette, candied peanuts            |    |
| CRISPY DUCK LEG CONFIT                                                        | 17 |
| yuzu kosho, pomegranate, sesame granola, miso aioli                           |    |
| SHRIMP TOAST                                                                  | 18 |
| chile-shrimp emulsion, pickled green papaya, thai basil                       |    |
| TUNA TARTARE                                                                  | 18 |
| cascabel chile oil, avocado purée, radish, yuzu                               |    |
| GRILLED SPANISH OCTOPUS                                                       | 19 |
| pistachio mole verde*, pickled red onion-habanero salsa, tomatillo            |    |



FEATURES

|                                                                     |    |                                                                                                  |    |
|---------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------|----|
| PARMIGIANO-HERB GNOCCHI                                             | 26 | CRYSTAL VALLEY CHICKEN                                                                           | 30 |
| preserved lemon butter, caper-onion tapenade                        |    | summer fruit panzanella, endive, calabrian chile butter, citrus chicken jus                      |    |
| ENGLISH PEA AGNOLOTTI                                               | 26 | PAN-SEARED BRANZINO                                                                              | 36 |
| tarragon cream, pistachio crumb*, parmigiano-reggiano, pea tendrils |    | pickled daikon and cucumber, thai herb salad, grilled chile vinaigrette, coconut-white soy glaze |    |
| BUCATINI ALLA GRICIA                                                | 28 | PORCELET PORCHETTA                                                                               | 42 |
| pecorino romano, guanciale, black pepper, sourdough bread crumbs    |    | fingerling potato, apricot ginger purée, baby greens, shaved fennel, mustard vinaigrette         |    |
| RIGATONI                                                            | 28 | PORCINI-RUBBED STRIP STEAK                                                                       | 56 |
| lamb merguez sausage, harissa tomato purée, ricotta salata, mint    |    | potato piave, saba-glazed maitake, mushroom sabayon                                              |    |
| SQUID INK RADIATORI                                                 | 30 |                                                                                                  |    |
| pacific blue prawns, oregano-citrus butter, chorizo crumbs          |    |                                                                                                  |    |

WHAT WE'RE DRINKING THIS WEEK

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| WHITE: André Bonhomme Viré-Clessé Chardonnay, Burgundy, France                                          | 25 |
| <i>quince and citrus peel, tangy acidity</i>                                                            |    |
| AMBER: Arnaud Combrier Vents Contraires, France                                                         | 20 |
| <i>apricots, yellow peach, lush mouthfeel, backed by fresh acidity</i>                                  |    |
| RED: G.D. Vajra Albe Barolo, 2021, Piemonte                                                             | 25 |
| <i>red berry, raspberry, red currant, sweet spices, gorgeous balance, great energy, refined tannins</i> |    |

A BOTTLE WE LOVE RIGHT NOW

|                                                            |    |
|------------------------------------------------------------|----|
| SPARKLING ROSÉ: Jansz Premium, Tasmania, Australia NV      | 50 |
| <i>strawberry and raspberry with a rich praline finish</i> |    |

EXECUTIVE CHEF DWAIN KALUP

\*Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.





## SPARKLING

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent | 12 |
| Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel    | 14 |

## WHITE

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish                              | 11 |
| Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious                       | 12 |
| Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish         | 14 |
| George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals              | 14 |
| João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish              | 14 |
| Txomin Etxaniz Txakoli, Basque Country, Spain // fresh and fruity, citrus, fresh apple, mineral, slightly acidic | 16 |

## ROSÉ

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Figuière, Le Saint André, Provence // rich, full of fruit and spice | 12 |
|---------------------------------------------------------------------|----|

## RED

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla                             | 14 |
| Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender                                            | 14 |
| Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy                          | 14 |
| Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit               | 15 |
| Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust with velvety tannins | 15 |
| Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather                | 17 |



## BEERS

|                                                            |    |                                                 |    |
|------------------------------------------------------------|----|-------------------------------------------------|----|
| Allagash White Witbier //ME// 5%                           | 10 | 2SP Delco American Amber Lager //PA// 4%        | 10 |
| Industrial Arts Metric Pilsner //NY// 4.7%                 | 10 | Big Truck Farms Hilite American Lager //MD// 4% | 10 |
| Levante Tickle Parts NEIPA //PA// 7%                       | 10 | Other Half Green City NEIPA //NY// 7%           | 10 |
| Other Half Broccoli NEIPA //NY// 7.9%                      | 10 | Tripping Animals Midnight Spice Stout //FL// 7% | 10 |
| Burlington It's Complicated Being a Wizard NEIPA //VT// 8% | 10 | Athletic Brewing Free Wave IPA //CT// N/A       | 9  |

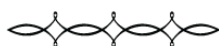


## HAND-CRAFTED COCKTAILS 16

|                                                                                                          |
|----------------------------------------------------------------------------------------------------------|
| Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear                                         |
| Market Manhattan // bourbon, cherry walnut bitters*, amaro averna                                        |
| The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters |
| Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters                          |
| Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters                      |
| Who Shot JR // botanist gin, passion fruit, vanilla, strega                                              |
| Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest                  |
| Red Samurai // vodka, yuzu, blood orange purée                                                           |

## OUR FAVORITE CLASSIC COCKTAILS 16

|                                                                    |
|--------------------------------------------------------------------|
| Paper Plane // bourbon, aperol, lemon, amaro nonino                |
| Cucumber Gimlet // vodka, lime, muddled cucumber                   |
| Naked & Famous // mezcal, yellow chartreuse, aperol, lime          |
| Margarita // reposado tequila, orange liqueur, fresh-squeezed lime |



## AMAROS

|                                                        |                                                   |
|--------------------------------------------------------|---------------------------------------------------|
| Averna // bittersweet caramel, herbal, spiced, citrusy | Nonino // bittersweet caramel, vanilla, allspice  |
| Amaro Montenegro // coriander, marjoram, clove         | Cardamaro // wine based, gentle herbal bitterness |
| Bitter Bianco // pear, orange, rosemary, white pepper  | Pasubio // blueberries, pine, smoke, alpine herbs |