

DINNER MENU

CHEESE | *one cheese 8 · two 15 · three 22 · full board 52 · served with crostini & seasonal accents*

bayley hazen (blue) creamy, toasted-nut sweetness, grassy | vermont

gorgonzola dolce (blue) creamy, buttery, mild, sweet | italy

reny picot camembert (cow) milky, buttery, earthy, tangy | michigan

savile row twelve month cheddar (cow) hard, tangy, buttery | england

aurora manchego (sheep) hard, fruity, nutty, sweet | spain

midnight moon (goat) hard, nutty, buttery, hints of caramel | netherlands

cremont (cow & goat) creamy, mushroomy, nutty, smooth | vermont

CHARCUTERIE | *each 12 · two 23 · full board 55 · served with focaccia & pickled vegetables*

bresaola air-dried cured beef, tender and sweet | italy

sopressata traditional calabrese style dry cured salami, spicy and smokey | italy

prosciutto di parma dry cured ham, soft and supple with slight saltiness | italy

chicken liver mousse smooth, buttery, rich, hints of brandy | house made

pâté de campagne rustic pork butt pâté, dried cherry, pistachio | house made

each 12 · two 23 · full board 55 · served with focaccia & pickled vegetables

SALADS

local mixed greens carrot, cucumber, honey vinaigrette 10

bibb salad pickled onion, parmesan crisp, parmesan dressing 11

roasted squash & kale apple, almond, golden raisin, goat cheese, dijon dressing 15

arugula salad avocado, red grape, feta cheese, red wine vinaigrette 13

smoked trout salad spinach, satsuma mandarin, dried cranberry, red onion, smoked goat cheese, lemon dressing 15

FIRSTS

italian frying peppers parmesan 9

bruschetta ricotta, local cherry tomato-mint salsa 10

mussels steamed p.e.i. mussels, vermouth, fennel, garlic, local roma tomato, grilled focaccia 14

day boat scallops corn purée, black molasses, micro basil 13

house made meatballs san marzano tomato sauce, polenta, arugula, tuscan gremolata, grana padano 12/18

MAINS

pulled chicken penne roast garlic, sun dried tomato, basil, grana padano 13/26 gluten free +5

bucatini all'amatriciana pancetta, spicy san marzano tomato sauce, pecorino romano 12/24 gluten free +5

whole roasted porgy pea shoots, lemon, garlic, oregano, apulian olive oil 18

pan seared steelhead baby carrot, fingerling potato, spinach, seafood saffron broth 26

grilled local lamb chops celery root purée, french bean, pecan, spiced honey 35

BURGERS | *all served with house salad · sub salad with hand cut parmesan fries +2*

local grass-fed beef burger dry aged beef, bibb lettuce, tomato, onion, pickle, smoked paprika aioli, brioche bun 16

mushroom 'burger' vegetarian exotic mushroom patty, basil pesto, grilled onion, arugula, brioche bun 15

add blue · cheddar · fontina · goat · mushroom · applewood smoked bacon + 1.5 | avocado +2 | sunny side-up farm egg +2.5

PIZZAS

quattro formaggi fontina, mozzarella, parmesan, gorgonzola, exotic mushrooms, truffle oil, fresh herbs 17

carne mozzarella, pepperoni, capicola, sausage, sopressata, san marzano tomato sauce 20

pesto smoked mozzarella, house made sausage, sun dried tomato 18

margherita mozzarella, crushed san marzano tomato, grana padano, basil 15

build your own mozzarella, choose a base: white · tomato · pesto 13

add arugula · spinach · red onion · mushroom · olive +1.5

add meatball · sausage · applewood smoked bacon · prosciutto · sopressata · pepperoni · capicola +2.5

SIDES

grilled house made focaccia e.v.o.o., rosemary 6

creamy polenta grana padano 6

hand cut parmesan fries fresh herbs 8 add truffle oil +2

yellow wax beans garlic, white wine 7

fried brussels sprouts balsamic glaze 8

grilled asparagus e.v.o.o. 8