

ARTISANAL CHEESE & CHARCUTERIE

each 13 · board of three 39 · board of five 60 · board of seven 84 · board of eleven 132

CHEESE with herb crackers, seasonal fruit preserves

- pleasant ridge reserve ‘alpine’** cow · firm, floral, aromatic, herbaceous, sweet · WI
- imperial buck white cheddar** cow · semi-firm, nutty, toffee, crystalline & creamy · WI
- firefly ‘merry goat round’** goat · soft, mild, smooth, grassy · MD
- nancy’s camembert** cow, sheep · soft, mellow, buttery, notes of hay & mushroom · NY
- somerdale blue stilton** cow · creamy, nutty, long finish, honey · England
- truffled goat cheese** goat · semi-firm, earthy, milky · WI

CHARCUTERIE with focaccia, pickled veggies, grain mustard

- prosciutto di parma** dry cured ham, sweet and slightly salty · Italy
- sobrasada** spreadable heritage breed pork, garlic smokey pimentón · IL
- coppa** cured pork salumi, mild spice · MO
- ‘gin & juice’ salame** cured pork & lamb, juniper, orange zest · IN
- bresaola** cured wagyu beef, juniper, peppery · Italy

SALADS add steak +12, tuna +16, chicken breast +10, shrimp +11

- greens** cucumber, cherry tomato, croutons, creamy balsamic vinaigrette 12 ♦
- nicoise** grilled tuna, hard boiled egg, potato, haricot vert, kalamata olive, pickled onion 32 ♦
- caesar** little gem lettuce, crouton, parmesan, anchovy-caesar dressing 21 ♦

SMALL PLATES

- mussels** nduja butter sauce, herbs, hand cut fries 29 ♦
- vol au vent** seafood medley, peas, carrots, puff pastry, shellfish cream sauce 23
- tuna tataki** seared yellowfin tuna, ponzu sauce, mango salsa 30 ♦
- chicken lollipops** fried drumsticks, kimchi, crack sauce 18 ♦
- seared scallops** green peas, baby onion, beurre monté 31 ♦
- lamb chops** green onion coulis, celeriac remoulade, red wine jus 32 ♦
- shrimp two ways** squash blossom shrimp | crispy kataifi shrimp, kimchi aioli 19

HANDMADE PIZZAS

- chicken satay** pulled chicken, onions, red pepper, goat cheese, peanut satay sauce 22
- casa blanca** spinach, mozzarella, fresh basil 18
- frutti di mare** seafood medley, ricotta 24
- blueberry pork** blueberry braised pork, mozzarella 23

*we prepare all dishes from scratch utilizing locally sourced ingredients
parties of six or more will have a 20% gratuity applied to their check*

♦dish is (or can be) prepared gluten free

PASTAS add steak +12, tuna +16, chicken breast +10, shrimp +11

- angel hair** e.v.o.o., chili flakes, crispy spiced zucchini 19
- agnolotti duo** braised beef and mushroom duxelles, red wine jus 27
- cuscini** parmesan & ricotta dumplings, pomodoro sauce 21 ♦
- black spaghetti** squid ink pasta, puttanesca sauce, caviar 26

LARGE PLATES

- burger** grass-fed beef, cheddar, bacon, lettuce, tomato, caramelized onion, kimchi aioli, onion bun 23 ♦
- stuffed branzino** seafood mousse, sea beans, coconut curry sauce 35 ♦
- chicken roulade** savoy cabbage wrap, sautéed spinach, mushroom, supreme sauce 28 ♦
- grilled pork chop** sautéed arugula, celeriac purée, charcuterie sauce 29 ♦
- 45 day dry-aged ribeye** (14 oz) seasonal vegetables, french fries, blue cheese or mushroom sauce 65 ♦

EXTRAS

- brussels sprouts** fried ‘kung pao style’, toasted almonds, pickled onions 15 ♦
- truffle fries** hand cut, parmesan, truffle aioli 15 ♦
- veggies** seasonal, sautéed in garlic butter 12 ♦
- focaccia** toasted 5

SONOMA
restaurant and wine bar