

DINNER MENU

CHEESE

marco polo (cow) hard, rich, savory, peppery | washington

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

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

one cheese 8 · two 15 · three 22 · full board 37 · served with crostini & seasonal accents

CHARCUTERIE

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

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

grilled steak salad 5oz flank steak, mixed greens, dried cranberry, caramelized onion, blue cheese, balsamic 26

add local free range grilled chicken paillard +8 | grilled atlantic salmon +12 | grilled balsamic-marinated flank steak +12

FIRSTS

soup of the day ask your server 8

burrata grilled peach, spinach, pancetta, balsamic 17

day boat scallops corn purée, black molasses, micro basil 15

pei mussels pancetta, cherry tomato, leek, garlic white wine sauce, fresh herbs, focaccia 18

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

MAINS

spring risotto asparagus, corn, fresh basil, lemon zest, parmesan 25

clam spaghetti house made pasta, littleneck clams, sun dried tomato, garlic, e.v.o.o. 25 gluten free +5

lamb pappardelle house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 28 gluten free +5

penne bolognese local pork and beef ragù, grana padano, fresh herbs 18 gluten free +5

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

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

SANDWICHES & BURGERS

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

local grass-fed lamb burger arugula, tzatziki cucumber relish, red pepper coulis, brioche bun 19

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

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

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

sautéed spinach garlic, white wine 7

fried brussels sprouts balsamic glaze 8

grilled asparagus e.v.o.o. 8