

LUNCH 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

SANDWICHES & BURGERS

grilled cheese smoked gouda, cheddar, fontina, red pepper jam 13 · add tomato +1 · bacon +1.5 · avocado +2 · cup of soup +2
grilled chicken club bib lettuce, tomato, applewood smoked bacon, cheddar, chimichurri mayo, brioche bun 16
blackened atlantic salmon bib lettuce, tomato, lemon aioli, brioche bun 15
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

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

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