

ARTISANAL CHEESE

served with housemade herb crackers, seasonal fruit preserves

- gouda 'fourmage'** cow, sheep, goat and buffalo milk · semi hard, nutty, mellow · Holland
 - grifton clothbound cheddar*** cow · firm, grassy, notes of mushroom and hazelnut · VT **unpasteurized*
 - firefly 'merry goat round'** goat · soft, mild, smooth, earthy · MD
 - spiced chevre** goat · soft, tangy, housemade za'atar seasoning · VT
 - point reyes 'bay blue'** cow · earthy, sweet, rustic, caramel finish · CA
- each 12 · two 23 · three 34 · full board 54

SALADS

- mixed greens** cucumber, cherry tomato, croutons, white balsamic vinaigrette 10
add grilled steak +8, or chicken breast +6
- grilled radicchio** marinated grass-fed steak, shaved grifton cheddar, balsamic glaze 16
- the 'omnibus'** fried eggplant, quinoa, black lentils, watercress, toasted hazelnut, chili aioli 14

SMALL PLATES

- olive tapenade** anchovies, capers, sun-dried tomato, housemade crackers 8
- shrimp risotto** creamy tomato, english pea, onion, chive, parmesan 21
- stracciatella** fresh black pepper, housemade focaccia 13
- pan seared atlantic scallops** black lentil salad, baby arugula 15
- pork and beef meatballs** marinara, creamy polenta, aged parmesan 12
- hand cut fries** trio of dipping sauces 7
- roasted seasonal root vegetables** walnut pesto 9
- fried brussels sprouts** balsamic glaze 10
- herb roasted mixed olives** 4
- housemade focaccia** italian herbs, e.v.o.o. 5

MAINS

- steak frites** 8 oz. NY strip, hand cut fries, creamy peppercorn sauce 32
- pan roasted rockfish** creamy tomato risotto, broccolini 30
- crispy roasted half chicken** english peas, roasted seasonal root vegetables, chicken 'jus' 24

ARTISANAL MEAT

served with housemade focaccia, pickled veggies, grain mustard

- prosciutto di parma** dry cured ham, sweet and slightly salty · Italy
 - benton's smoked ham** traditional hickory smoked 'country ham', salty and rich · TN
 - coppa** cured pork salumi, mild spice · MO
 - finocchiona** hard fennel salami, peppery, sweet and smoky · Italy
 - bresaola** cured wagyu beef, juniper, peppery · Italy
 - duck rillettes** local PA duck confit, preserved lemon · PA
- each 12 · half board 34 · full board 68

PIZZAS

- funghi pesto** mozzarella, parmesan, walnut pesto, cremini mushrooms 17
- g.o.a.t** goat cheese, caramelized onion, arugula, tomato 17
- duck confit** white garlic sauce, mozzarella, parsley 17
- build your own • includes one sauce & one cheese** 14
 - sauce:** red, white garlic, pesto **cheese:** mozzarella, parmesan, goat +2
 - vegetables:** bell pepper, cremini mushrooms, red onion, arugula, caramelized onion, cherry tomato, basil +2
 - meats:** prosciutto, fennel salami, coppa, smoked ham, bacon, wild boar sausage, grilled chicken, duck confit +3

PASTAS

- wild boar agnolotti** wild boar sausage, whipped mascarpone, bone 'jus', parmesan, basil 18
- grilled shrimp angel hair** charred tomato, roasted garlic, olive oil, parsley 20
- chicken pesto penne** chicken breast, tomato, fresh arugula, walnut pesto, bacon 18
- foggy mountain campenelle** local artisan pasta, marinara, roasted cauliflower, peas, parmesan 16
- duck confit pappardelle** beech mushrooms, orange marmalade, parsley, chive, burgundy-shallot reduction 24

BURGERS *served with hand cut fries or small house salad*

- sonoma burger** 7oz roseda farms house-ground grass fed beef, melted provolone, bacon, lettuce, tomato, caramelized onion, russian dressing, brioche bun 21
- mushroom and white bean burger** shiitake and cremini mushrooms, melted cheddar, walnut pesto, lettuce, tomato, brioche bun 20