

ARTISANAL CHEESE & MEAT

each 14 · board of three 42 · board of six 78 · chef's board 156

CHEESE

with herb crackers, seasonal fruit preserves
pleasant ridge reserve 'alpine' cow · firm · WI
imperial buck white cheddar cow · semi-firm · WI
nancy's camembert cow, sheep · soft · NY
somerdale blue stilton cow · creamy · England
truffled goat cheese goat · semi-firm · WI
smoked gouda cow · semi-soft · Netherlands

MEAT

with bread, pickled veggies, grain mustard
prosciutto di parma dry cured ham, sweet and salty · Italy
coppa cured pork salumi, mild spice · MO
'gin & juice' salame cured pork & lamb, juniper, orange zest · IN
bresola cured wagyu beef, peppery · Italy
finocchiona hard fennel salami, peppery, sweet and smoky · Italy
chicken liver mousse brandy, cream · smooth · Housemade

SALADS add steak +15, salmon +16, chicken breast +11, shrimp +12

greens cucumber, cherry tomato, croutons, creamy balsamic vinaigrette 12 ♦
spinach goat cheese croquettes, pickled onions, asparagus, green beans, apple-ginger & vanilla dressing 18
burrata arugula, prosciutto, figs, cherry tomato, balsamic reduction 20 ♦
pearl barley wild mushrooms, arcadian greens, shaved truffle, parmesan, crispy leeks 19

SMALL PLATES

onion soup caramelized onions, beef broth, melted gruyere, golden croutons 14
chicken liver mousse brandy, cream, pickled onions, cornichon, haricots vert, house baked brioche 16 ♦
calamari flash fried fresh calamari, chipotle aioli, lemon 19 ♦
shrimp fritters scallion, ginger, sweet chili sauce 15 ♦
rustic tart caramelized leek, bacon, mushroom, gruyere custard 17

HOUSE-MADE PASTAS gluten free fettuccini +3 ♦ add steak +15, salmon +16, chicken breast +11, shrimp +12

spaghetti alla chitarra seafood medley, mussels broth, chives 24
maltagliati bolognese patchwork pasta, beef bolognese, aged parmesan 22
pappardelle basil & pistachio pesto, toasted pistachio, aged parmesan 20
raviolo carbonara parmigiano, ricotta, egg yoke, pancetta 22

LARGE PLATES add truffle fries +6, add seasonal veggies +6

burger 8oz house beef blend, truffle cheese, bacon, caramelized onion, dijonaise, brioche bun, choice of fries or salad 26 ♦
salmon wellington puff pastry, spinach, herbs, beurre blanc 30
chicken jardiniere braised half chicken, carrots, beans, turnips, chicken jus 25 ♦
porchetta slow roasted pork belly, garlic, fennel, red wine jus, apple ketchup 28 ♦
osso buco red wine braised beef shank, saffron risotto, gremolata, beef jus 26 ♦

HOUSE-MADE PIZZAS

grandma pizza pepperoni, mozzarella, tomato sauce, fresh basil [square crust] 20
montare napolitan fried dough, mozzarella, tomato, basil, olive oil 18
emerald city pizza goat cheese, mushroom medley, red onion, pesto sauce 22

EXTRAS

brussels sprouts fried 'miso glaze', pickled onions, toasted almonds 15 ♦
hand cut fries 12 ♦ add truffle seasoning, parmesan, truffle aioli +4 add bacon bits, cheese sauce, mascarpone +6
daily bread toasted 6

DESSERT

sticky toffee pudding brown sugar sponge cake, butterscotch ice cream 13
amaretto parfait white and dark chocolate, amaretto cream, black cherry confit 12 ♦

♦ dish is (or can be) prepared gluten free
parties of six or more will have a 20% gratuity applied to their check
a 3.5% fee is added to help offset rising wages due to initiative 82
it is in lieu of raising menu prices and is not a gratuity
please ask a manager if you have questions

WINE FLIGHTS

bubbles 20

prosecco | **montelliana** | veneto | nv
lambrusco | **cantina settecani sparkling red** | italy | nv
chardonnay : ugni blanc | **francois montand blanc de blancs** | france | nv

the yellow brick road 26

sauvignon blanc | **mondavi** | napa valley | 2022
sauvignon blanc | **ten sisters** | marlborough | 2024
sauvignon blanc : sèmillon | **château grand jean** | bordeaux | 2023

a rendezvous with rosé 26

pinot noir rosé brut cava | **cricova-sparkling** | moldova | nv
syrah : cinsault rosé | **aimé roquesante** | provence | 2024
chenin : pinotage | **her** | south africa | 2024

the sideways effect 30

pinot noir | **benton lane** | willamette | 2023
pinot noir | **bloodroot** | sonoma | 2022
pinot noir | **domaine du val lamartinien** | bourgogne | 2023

big, bold, reds 30

cabernet: shiraz: grenache | **new dawn** | south africa | 2024
cabernet sauvignon | **love on mars** | sonoma | 2022
cabernet sauvignon | **signature** | napa | 2016

DRAFT BEER 16oz

light lager | **right proper ‘senate’** | washington d.c. 10
pale ale | **dc brau ‘ the public’** | washington d.c. 10
ipa | **port city ‘monumental’** | virginia 10
amber lager | **abita** | louisiana 10

ZERO PROOF COCKTAILS

phony negroni 15
FRE wine (alcohol removed) 12
ginger beer 9

PORT

dow’s lbv 11
dow’s 10 year 13
van sellers & co 20 year ‘old tawny’ 15

GRAPPA & LIMONCELLO

nardini grappa 12
nardini grappa riserva 15
limonsardo limoncello 14
dulce enero ice wine 10
amaro nonino ‘quintessentia’ 13

COFFEE & TEA *regular or decaf available*

unsweetened ice tea 5
drip coffee 4
espresso 5
latte 6
hot tea earl gray, darjeeling, green, white peach 6
tisanes ginger, peppermint, chamomile 6