

## 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 with dried cherries and pistachios | house made

*each 12 · two 23 · full board 55 · served with focaccia & pickled vegetables*

### SALADS

**local mixed greens** carrots, cucumbers, honey vinaigrette 10

**roasted squash & kale** apples, almonds, golden raisins, goat cheese, dijon dressing 15

**mediterranean farro salad** arugula, diced cucumber, cherry tomatoes, feta, lemon vinaigrette 13

**hawaii ahi tuna niçoise** butter lettuce, haricot verts, potatoes, cherry tomatoes, farm egg, olive, capers, lemon dressing 25

**grilled ribeye steak salad** 5oz local steak, mixed greens, cherry tomatoes, red onion, blue cheese, balsamic 26

*add local free range chicken paillard +8 · atlantic salmon +12 · 5oz local ribeye +12*

### FIRSTS

**soup of the day** ask your server 8

**burrata** cherry tomatoes, focaccia, basil micro greens, balsamic 16

**pei mussels** pancetta, cherry tomatoes, leeks, garlic white wine sauce, fresh herbs, focaccia 18

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

**baked camembert** roasted apple & squash, caramelized onion, grilled baguette 16

### MAINS

**pesto risotto** spinach pesto, pancetta, grana padano 24

**butternut squash ravioli** house made pasta, sage, brown butter sauce 25

**lamb pappardelle** house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 28

**penne bolognese** local pork and beef ragù, grana padano, fresh herbs 18

**pan seared atlantic salmon** farro and broccoli florets, celery root purée, garlic lemon sauce 25

**grilled ribeye steak** 10oz local steak, truffled mash potatoes, asparagus, red wine demi glace 30

### SANDWICHES & BURGERS

**local grass-fed beef burger** dry aged beef, bibb lettuce, tomato, onion, pickles, 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 · mushrooms · applewood smoked bacon + 1.5 | sunny side-up farm egg +2.5*

### PIZZAS

**quattro formaggi** fontina, mozzarella, parmesan, gorgonzola, exotic mushrooms, truffle oil, fresh herbs 16

**carne** mozzarella, pepperoni, capicola, sausage, sopressata, san marzano tomato sauce 20

**margherita** mozzarella, crushed san marzano tomatoes, grana padano, basil 15

**pesto** mozzarella, prosciutto, cherry tomato, arugula 17

**build your own** mozzarella, choose a base: white · tomato · pesto 13

*add arugula · spinach · red onions · mushrooms · olives +1.5*

*add meatballs · 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

**grilled asparagus** shaved parmesan, e.v.o.o., sea salt 9

**steamed broccoli** garlic, crushed red pepper, lemon, e.v.o.o. 7

**fried brussels sprouts** balsamic glaze 8