

LUNCH MENU

SALADS

local mixed greens carrots, cucumbers, honey vinaigrette 10

beet salad arugula, heirloom carrots, orange segments, pistachios, whipped goat cheese, citrus vinaigrette 15

hawaii ahi tuna niçoise butter lettuce, haricot verts, potatoes, heirloom tomato, farm egg, olive, capers, lemon dressing 23

australian wagyu salad 5oz grilled coulotte steak, mixed greens, heirloom tomatoes, red onion, blue cheese, balsamic 29
add local free range chicken paillard +8 · atlantic salmon +12

FIRSTS

soup of the day ask your server 8

summer “panzanella” burrata, heirloom tomato, focaccia, basil microgreens, balsamic 16

pei mussels fennel, mustard, sun dried tomato, white wine cream sauce, fresh basil, 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 · avocado · bacon +1.5 · 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, 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 · avocado · 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 19

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

pesto mozzarella, prosciutto, cherry tomato, arugula 17

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

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

meatballs · sausage · applewood smoked bacon · prosciutto · sopressata · pepperoni · capicola +2.5

MAINS

spring risotto sweet peas, squash blossoms, exotic mushrooms, shaved pecorino 24

lamb pappardelle house made mint pasta, braised lamb ragù, san marzano tomato, bell pepper, parmesan 18/28

spaghetti bolognese house made pasta, local pork and beef ragù, grana padano, fresh herbs 12/18

pan seared atlantic salmon haricot verts, fingerling potato, herb lemon beurre blanc 25

grilled australian wagyu 5oz steak, parmesan pommes frites, arugula, carbonnade flamande sauce 31

SIDES

grilled house made focaccia e.v.o.o., rosemary 6

creamy polenta grana padano 6

hand cut parmesan fries fresh herbs 8

fried brussels sprouts balsamic glaze 8

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

each 12 · two 23 · full board 45 · served with focaccia & pickled vegetables