

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 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
smoked trout salad spinach, satsuma mandarin, dried cranberries, red onion, smoked goat cheese, lemon dressing 15
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
smoked trout rillettes lemon zest, chives, focaccia 11
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

SANDWICHES & BURGERS

grilled cheese smoked gouda, cheddar, fontina, red pepper jam 13 · add tomato +1 · 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 · 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 17
carne mozzarella, pepperoni, capicola, sausage, sopressata, san marzano tomato sauce 20
margherita mozzarella, crushed san marzano tomatoes, grana padano, basil 15
giardino fonduta, ricotta, mozzarella, grana padano, swiss chard, sundries tomatoes, garlic 16
build your own mozzarella, choose a base: white · tomato · pesto 13
add arugula · spinach · red onions · mushrooms · olives +1.5
meatballs · sausage · applewood smoked bacon · prosciutto · sopressata · pepperoni · capicola +2.5

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 forbidden rice, confit tomatoes, basil oil 25
grilled ribeye steak 10oz local steak, truffled mash potatoes, sautéed swiss chard, red wine demi glace 30

SIDES

grilled house made focaccia e.v.o.o., rosemary 6
creamy polenta grana padano 6
hand cut parmesan fries fresh herbs 8
sautéed swiss chard chili flakes, e.v.o.o 7
fried brussels sprouts balsamic glaze 8
glazed heirloom carrots molasses, garlic 8