DINNER MENU

**CHEESE**  
one cheese 8 · two 15 · three 22 · full board 46 · served with crostini & seasonal accents  
gorgonzola dolce (blue) creamy, buttery, mild, sweet | Italy  
12 month gruyere a.o.p. (cow) creamy, complex, fruity | France  
nottingham (cow) soft, gouda-style, buttery, sweet & salty | Virginia  
p'tit basque (sheep) smooth, sweet, nutty | France  
humboldt fog (goat) soft, floral, herbaceous, citrusy | California  
drunken goat (goat) firm, fruity, tangy, sweet | Spain

**CHARCUTERIE**  
each 12 · two 23 · full board 65 · served with focaccia & pickled vegetables  
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, brandy, apple | house made  
duck pâté muscovy duck, brandy, quatre épicés | house made  
boquerones white anchovies, white wine vinegar, parsley, e.v.o.o.

**SALADS**  
mixed green salad seasonal vegetables, honey vinaigrette 9  
bibb salad pickled onions, parmesan crisp, parmesan dressing 12  
chioggia beet salad baby kale, tarragon-pistachio vinaigrette, shepherd’s delight cheese 13  
arugula & radicchio salad candied pepitas, trufflelino cheese, moscatel vinaigrette 14

**PRODUCE & SIDES**  
grilled rosemary focaccia e.v.o.o 5  
roasted fingerling sweet potatoes rosemary 8  
crispy brussels sprouts balsamic glaze 8  
caulilini caper raisin relish, pine nuts 10

**FIRSTS**  
items marked with an * can be doubled as an entrée  
baked fontina val d'aosta cheese warm ciabatta bread, herbs 13  
bucatini all'amatriciana pancetta, spicy tomato sauce, pecorino romano 13*  
chicken penne roast garlic, sun dried tomatoes, basil, grana padano 13*  
steamed p.e.i. mussels sofrito, sweet chile, grilled bread 14*  
house made potato gnocchi treviso, caramelized onions, walnuts, blue cheese 14*  
house made meatballs marinara, polenta, arugula, grana padano 12*

**MAINS**  
steak of the day ask your server, market price  
seared local rockfish pumpkin puree, escarole, shiitake relish 28  
whole roasted fish greens, lemon, garlic, oregano, apulian olive oil, market price  
pat ilafrieda short rib beef burger bibb lettuce, tomato, onion, pickle, smoked paprika aioli, rustic bun 18  
mushroom ‘burger’ vegetarian forest mushroom patty, basil pesto, grilled onion, arugula, rustic bun 15  
add blue · cheddar · fontina · goat · mushroom · bacon + 1.5 | sunny side-up farm egg +2.5  
burgers served w/ choice of mixed green salad or fries | side of fries 7

**PIZZA**  
build your own pick a cheese & choose a base: red · white · basil pesto 14  
cheeses fontina · house made mozzarella · smoked mozzarella · provolone · blue · goat | extra cheese +2  
additions arugula · spinach · red onion · mushrooms · olives · calabrian chiles +2  
meatballs · sausage · bacon · prosciutto · soppressata · pepperoni · capicola · pulled chicken · white anchovies +3

EXECUTIVE CHEF DREW TRAUTMANN

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.