

## ARTISANAL CHEESE

served with housemade herb crackers, seasonal fruit preserves

**gouda 'fourmage'** cow, sheep, goat and buffalo milks · semi hard, nutty, complex, mellow · Holland

**grifton clothbound cheddar** cow · firm, grassy, notes of mushroom and hazelnut · VT \*unpasteurized

**firefly 'merry goat round'** goat · soft, mild, smooth, earthy · MD

**za'atar crusted chevre** goat · soft, tangy, housemade za'atar seasoning · VT

**point reyes 'bay blue'** cow · earthy, sweet, rustic, caramel finish · CA

each 12 · two 23 · three 34 · full board 54

## CHARCUTERIE

served with housemade focaccia, pickled veggies, grain mustard

**prosciutto di parma** dry cured ham, sweet and slightly salty · Italy

**benton's smoked ham** traditional hickory smoked 'country ham', salty and rich · TN

**coppa** cured pork salumi, wine, spicy · MO

**finocchiona** hard fennel salami, seasoned with chianti, sweet and smoky · Italy

**bresaola** cured wagyu beef, juniper, peppery · Italy

**duck rillettes** slow roasted, rich, savory yum yum · DC

each 12 · half board 34 · full board 68

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## PIZZAS

**funghi pesto** mozzarella, parmesan, walnut pesto, cremini mushrooms 17

**g.o.a.t** goat cheese, caramelized onion, arugula, tomato 17

**duck confit** white garlic sauce, mozzarella, parsley 17

**build your own** · choice of sauce & cheese 14

**sauce:** red, white garlic, pesto      **cheese:** mozzarella, parmesan, goat

**vegetables:** bell pepper, cremini mushrooms, red onion, arugula, caramelized onion, cherry tomato, basil +2

**meats:** prosciutto, fennel salami, coppa, smoked ham, bacon, wild boar sausage, grilled chicken, duck confit +3

## SALADS

**mixed greens** cucumber, cherry tomato, croutons, white balsamic vinaigrette 10

add grilled steak +8, or chicken breast +6

**grilled radicchio** marinated grass-fed steak, shaved grifton cheddar, balsamic glaze 16

**the 'Omnibus'** fried eggplant, quinoa, black lentils, watercress, toasted hazelnut, chili aioli 14

## SMALL PLATES

**olive tapenade** anchovies, sundried tomato, housemade crackers 8

**autumn farm risotto** acorn squash, onion, fried sage 15

**stracciatella** fresh black pepper, homemade focaccia 13

**three wild atlantic scallops** black lentil salad 15

**pork and beef meatballs** marinara, creamy polenta, aged parmesan 12

**hand cut fries** trio of dipping sauces 7

**roasted seasonal root vegetables** walnut pesto 9

**fried brussels sprouts** balsamic glaze 10

**herb roasted mixed olives** 4

## PASTAS

**wild boar agnolotti** wild boar sausage, whipped mascarpone, marinara, parmesan, basil 18

**grilled shrimp angel hair** charred tomato, roasted garlic, olive oil, parsley 20

**chicken pesto penne** chicken breast, tomato fresh arugula, walnut pesto, bacon 16

**foggy mountain campenelle** local artisan, marinara, roasted cauliflower and peas, parmesan 16

## MAINS

**steak frites** 8 oz. NY strip, hand cut fries, housemade steak sauce 29

**pan roasted rockfish** creamy vegetable risotto, broccolini 29

**crispy roasted half chicken** english peas, roasted seasonal root vegetables, chicken 'jus' 24

## BURGERS

**sonoma burger** 7oz roseda farms house ground grass fed beef, melted provolone, bacon, lettuce, tomato, caramelized onion, russian dressing, brioche bun 21

**mushroom and white bean burger** shiitake and cremini mushrooms, melted cheddar, walnut pesto, lettuce, tomato, brioche bun 20