

## EASTER BRUNCH & DINNER MENU 2020 11AM - 7PM

**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 épices | house made

**boquerones** white anchovies, white wine vinegar, parsley, e.v.o.o.

## SALADS

**local berries** honeyed yogurt 11

**local mixed green salad** seasonal vegetables, honey vinaigrette 10

**bibb salad** pickled onions, parmesan crisp, parmesan dressing 12

**chioggia beet salad** baby kale, tarragon-pista]chio vinaigrette, shepherd's delight cheese 13

## PRODUCE & SIDES

**breakfast potatoes** 8

**breakfast sausage or bacon** 6

**grilled rosemary focaccia** e.v.o.o 5

**crispy brussels sprouts** balsamic glaze 9

**grilled caulilini** caper-raisin relish, toasted pinenuts 10

**FIRSTS** *items marked with an \* can be doubled as an entrée*

**carbonara** house made linguine, nueske's bacon, pecorino, parmesan, amish egg 15

**bucatini all'amatriciana** pancetta, spicy tomato sauce, pecorino romano 13\*

**chicken penne** roast garlic, sun dried tomatoes, basil, grana padano 14\*

**house made potato gnocchi** treviso, caramelized onions, walnuts, blue cheese 14\*

**house made meatballs** marinara, polenta, arugula, grana padano 12\*

## MAINS

**asparagus goat cheese fritatta** breakfast potatoes, fruit 22

**smoked trout hash** sweet potato, shirred amish eggs, salsa verde 24

**brioche french toast** local strawberry compote, breakfast potatoes, choice of sausage or bacon 23

**seared local rockfish** pumpkin puree, escarole, shiitake relish 29

**pat lafrieda 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 17

*add to any sandwich | 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 · blue · provolone · goat | *extra cheese +2*

**additions** arugula · spinach · red onion · mushrooms · olives · calabrian chiles · zucchini +2

*meatballs · sausage · bacon · prosciutto · sopressata · pepperoni · capicola · pulled chicken · white anchovies +3*