LUNCH 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
- soppressata 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 pâte 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, truffle oil cheese, moscatel vinaigrette 14

**PRODUCE & SIDES**
- grilled rosemary focaccia e.v.o.o 5
- roasted fingerling sweet potatoes rosemary 8
- spice roasted delicata squash savory granola 8
- crispy brussels sprouts balsamic glaze 8

**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, white wine 14*
- housemate 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
- braised lamb shank castelvetrano olives, orange, tomato, fingerling sweet potatoes 30
- whole roasted fish path valley greens, lemon, garlic, oregano, apulian olive oil, market price
- seared local black bass pumpkin puree, escarole, shiitake relish, pumpkin seed oil 28
- sandwich of the day ask your server, market price
- grilled cheese smoked gouda, cheddar, fontina, red pepper jam 13 · add tomato +1 · bacon +1.5
- grilled chicken club bibb lettuce, tomato, bacon, cheddar, chimichurri mayo, rustic bun 16
- 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 15
- 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 +2
- meatballs · sausage · bacon · prosciutto · soppressata · pepperoni · capicola · pulled chicken · white anchovies +3

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