

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

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

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, truffelino 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 soffrito, 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 · sopressata · pepperoni · capicola · pulled chicken · white anchovies +3