

*Sample menu: Our menus are seasonally designed, therefore may vary daily .
Feel free to call ahead if you have any special dietary requests, we would love to accommodate you!*



STARTERS

Charcuterie and Cheese Board

Napoli, Toscano, Calabrese, Espresso crusted Bella Bintano, Little Friar's Goat, accoutrement 24

Warm Vegetable Salad

Baby carrot, Snap peas, cauliflower, broccoli, celery root, brown butter apple cider vinaigrette, herb emulsion 13 (gf)

Salmon Tartar

Lemon juice, shallot, caper, jalapeno, Dill, Ciabatta toast, cucumber slices 12 (gf*)

Fritti Mari

Polenta batter calamari, seasonal vegetable, salsa verde, charred lemon 11

Spring Salad

Arugula, Snap peas, pea vines, asparagus, fennel, heirloom tomato, Goat Cheese, lemon zest, vinaigrette 12 (gf) (df*)

Crudite' with Herb Hummus

Seasonal crudite', Ciabatta 12 (df*) (gf*)

Fonduta

Bruleed fontina cheese, chive, black pepper, grilled ciabatta – amazing dish!!! 12 (gf*)



ENTREES

Flat Iron Steak

King Trumpet mushroom, purple potato confit, celery root puree, polenta crusted shallot, pickled fresno, beef jus 28 (df*) (gf)

Crispy Skin Chicken

Bacon braised Beluga lentil, garlic confit, kale, zucchini, pickled fresno, chicken jus 22 (gf)

Skin on Salmon and Farro

Cucumber, fresno chili, fennel, chickpea, lime agave vinaigrette, asparagus 24 (gf*) (df*)

Spring Vegetable Risotto

Broccoli, Cremini mushroom, seasonal greens, Goat cheese, Parmesan, pine nut 18 (gf)

Beef Bourguignon

Cremini mushroom, Cipollini onion, baby carrot, butterball potato, beef jus 17 (gf)

Pasta and Meatball

Rotelli pasta, meatball, tomato ragu, Ciabatta 15 (meatballs without pasta 12)

Burger & Frites

House garlic aioli, fontina, butter lettuce, heirloom tomato, red onion, house pickle, brioche bun, frites 16 (df*)(gf*) (+\$1: sweet potato frites, egg, mushrooms, bacon, tomato)

