

*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!*



## LUNCH

**Home Brewed Ice Tea 3.75 12 oz 4.75 18oz**

**House Marinated Olives 5**

**House Seasoned & Assorted Nuts 4**

**Charcuterie and Cheese Board**

Napoli, Toscano, Calabrese, Willow Creek semi-soft, Little Frier's Goat, accoutrement 24

**Burger & Frites**

Aioli, Butter lettuce, heirloom tomato, red onion, Brioche bun, frites 16 (df\*)(gf\*) (+\$1 sweet potato frite)

**Pasta and Meatballs**

Rotelli pasta, meatball, tomato ragu, Ciabatta toast 15

**Beef Bourguignon**

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

**Chicken Sandwich**

Seasonal salad, Brioche bun 12

**Salmon Tartar**

Spring cucumber, ginger, jalapeno, sesame oil, Ciabatta toast 12 (gf\*)

**Spring Salad**

Arugula, Snap peas, pea vines, asparagus, fennel, heirloom tomato, Goat Cheese, lemon zest, vinaigrette 10 (gf) (df\*)

**Fritti Mari**

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

**Napolitano Pizza Fritti**

Tomato sauce, parmesan, mozzarella, basil 7

**Fontina Fonduta with Ciabatta 10 (gf\*)**

## HOMEMADE DESSERTS

**Brownie**

Touch of cayenne , candied walnuts, stout glaze 7

**Tres Leches Cake**

Agave Whipped Cream, Candied Peanut, Orange zest, fresh mint 10

df\* - Dairy free upon request

df - dairy free

gf\* - gluten free upon request

gf - gluten fr

Please note,; A 3% surcharge will be added to all checks to support employee benefits. Please see a manager for questions.