

SMALL PLATES

SPINACH ARTICHOKE DIP

Spinach, artichoke hearts, fontina, mozzarella,
Parmigiano Reggiano, house-made tortilla strips 16

WINTER SALAD

Radicchio, baby arugula, spiced pecans, blue cheese,
apple, pomegranate vinaigrette 13

MUSSELS

Local mussels, tomato,
garlic, white wine 16

GRILLED CARROTS

Local carrots, whipped ricotta,
scallion oil, dukkha 12

CAMEMBERT

Baked camembert cheese wheel, bourbon praline
w/ toasted pecans, house-made crostini 25

CAESAR SALAD

Baby arugula, curly kale, focaccia croutons,
pecorino romano 12
* *add white anchovy fillet* +2
* *add seared salmon* +12

SEASONAL SOUP

Changes often, see server 12

CHARCUTERIE BOARD

Assorted cheese and cured meats, marinated olives,
house-made pickles, house focaccia 17

POTATOES

Smashed & fried potatoes, grilled scallion aioli,
smoked paprika, Parmigiano Reggiano 11

Most items can be made **Gluten-free**, **Vegetarian**, or **Vegan**. Ask your server.

A \$2 charge is added to all Gluten-Free pasta.

**We get very creative with our food; many ingredients are not listed on the menu.
Please inform your server of any food allergies or preferences.**

20% gratuity is added to parties of 6 or more.

*This food is or may be consumed raw or undercooked or may contain raw or undercooked
foods. Consumption of this food may increase the risk of foodborne illness.

Please check with your physician if you have any questions about consuming raw or undercooked foods.

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LARGE PLATES

MUSHROOM FLATBREAD

Local mushrooms, caramelized onions,
dill, mozzarella 12/21

MARGHERITA FLATBREAD

Tomatoes, mozzarella, fontina, roasted garlic,
Parmigiano Reggiano, basil 12/21

PROSCIUTTO FLATBREAD

Shaved prosciutto, fontina, roasted garlic,
baby greens, truffle oil 13/22

LINGUINE AILLADE

House-made pasta, toasted almonds, pesto,
wild mushrooms, lemon zest, pecorino 25

GNOCCHI

House-made potato puffed pasta, pancetta, fresh
sage brown butter, garlic, cream,
pecorino 26

BOLOGNESE PAPPARDELLE

House-made pasta, local pork & beef ragu,
basil, Parmigiano Reggiano 28

SALMON

Roasted salmon, herbed butter, sauteed spinach,
fire-roasted red pepper, fingerling potatoes 30

OSSO BUCO

Slow-braised pork shank,
wild mushroom & champagne risotto,
grilled vegetables 32

Current local sources: Caldwell Farm, Dandelion Spring Farm,
Spear Spring Farm, Dogpatch Farm, Jess's Seafood,
Mannafest Mushrooms, Morning Dew Farm,
Muzzy Ridge Farm,

& many other foragers & fishermen



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