

## SMALL PLATES

### CAESAR

GF Baby kale & arugula, focaccia croutons,  
ricotta salatta 9

### SOUP

GF Butternut squash soup, scallion & arugula pesto,  
crema, pepitas, cheese toast 9

### PARSNIPS & CARROTS

GF Roasted root vegetables, salted pecans,  
crisp greens, brown butter 10

### OCTOPUS

GF Grilled on polenta, roasted tomato, olives,  
capers, crispy kale 14

### ARANCINI

V Risotto, fresh cheese, crispy fried,  
arrabbiata sauce, pecorino 9

### POTATOES

GF Smashed & fried potatoes,  
grilled scallion aioli,  
smoked paprika, parmesan 9

### TABLE-SHARE \$50

Order any **SIX SMALL PLATES** or **HALF-FLATBREADS**

**Current local sources:** Caldwell Farm, Dandelion Spring Farm,  
Dilly Dally Farm, Dogpatch Farm, Jess's Seafood, Mannafest  
Mushrooms, Morning Dew Farm, Muzzy Ridge Farm,  
& many other foragers & fishermen

V -Indicates item can be made Vegetarian. Some items can also be made Vegan; see server.

GF -Indicates item can be made Gluten-Free. 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.

## LARGE PLATES

### BEET FLATBREAD

Roasted beets, caramelized onions,  
roasted garlic, goat cheese, oregano,  
orange zest 10/18 V

### PROSCIUTTO FLATBREAD

Shaved prosciutto, roasted garlic,  
fresh arugula, truffle oil 11/19

### MARGHERITA FLATBREAD

Roasted tomato, mozzarella, fontina,  
roasted garlic, parmesan, basil 9/17 V

### BOLOGNESE

Pork & beef ragu, pappardelle,  
shaved parmesan, basil pesto 22 GF V

### ROTINI

House-made rotini, prosciutto, cauliflower,  
lemon, focaccia bread crumbs, goat cheese 21 GF V

### GNOCCHI

Potato gnocchi, parmesan, pancetta,  
mushrooms, sundried tomato, pesto 22 V

### STEAK

Local skirt steak, fingerling potatoes,  
crispy brussels sprouts, chermoula 28 GF

### SALMON

Seared salmon, local mushrooms,  
white beans, shallots, chives 27 GF

### LAMB SHANK

Slow-braised lamb fore-shank,  
creamy risotto, roasted parsnips 32 GF