

SMALL PLATES

40 PAPER DIP

House-made seasonal spread and accoutrements
Ask your server for details 16

CHEF'S CEVICHE

Changes often, see server 18

HOUSE 40

Mixed greens, tomatoes, carrots, red onions, dried
cranberries, toasted nuts, house vinaigrette 14
** add feta OR chèvre +2*

CAESAR SALAD

Baby arugula, radicchio, focaccia croutons,
pecorino romano, house dressing 13
** add white anchovy fillet +4*
** add chicken +12*

MUSSELS

Local mussels, red curry, coconut, lime, white wine,
garlic, cilantro, focaccia 20

TRUFFLE BISON MEATBALLS

Topped with marinara, whipped sweet ricotta,
truffle dust 14

FETA

Baked feta, cherry tomatoes, mixed olives,
honey, lemon 15

POTATOES

Smashed & fried fingerlings, grilled scallion aioli,
smoked paprika, Parmigiano Reggiano 14

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

Please inform your server of any food allergies or preferences.

We get very creative with our food; many ingredients are not listed on the menu.

LARGE PLATES

MUSHROOM FLATBREAD

Local mushrooms, Monterey jack, cheddar, blue
cheese crumble, balsamic reduction 14/24

PORK BELLY FLATBREAD

Pork belly, fig butter, apple,
chèvre, honey 15/26

PASTA PUTTANESCA

House-made pasta, tomato, olives, capers,
Grana Padano, crushed pistachios 28
** add white anchovy fillets +6*
** add chicken +12*

PAPPARDELLE RAGU

House-made pappardelle, tomato ragu of local pork &
beef, Parmigiano Reggiano 34

POACHED ATLANTIC SALMON

Served with creamy fresh dill sauce, coconut
saffron rice, roasted vegetables 34

CHICKEN PICCATA

Seared statler chicken breast, capers, lemon,
white wine, with roasted potatoes, mushrooms &
seasonal vegetables 36

HANGER STEAK

Chimichurri sauce, roasted potatoes, sautéed
mushrooms 41

Current local sources: Dogpatch Farm, Graffam Bros. Seafood,
Coffee on the Porch, farmers & foragers

Many items can be made **gluten-free**, **vegetarian**, or **vegan**. Ask your server.
A \$4 charge is added to all gluten-free pasta.



Some items are or may be consumed raw or undercooked or may contain raw or undercooked foods. Consumption of these items may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.