



welcome to our restaurant and wine bar. our goal is to provide you with excellent service, fresh and well prepared dishes and a great selection of wine and local beer. thank you for taking the time to visit and we hope that you enjoy the experience.

FEATURED ITEMS

STEAMED MUSSELS
beer mustard, roasted garlic,
tarragon, grilled bread
12.5

CARBONARA WITH BUCATINI *
pork belly, poached egg,
pecorino romano, garlic, pepper
13.5

SIDES

FURIKAKE FRIES (HH)
garlic parm & plain available
6.5

CRISPY BRUSSELS SPROUTS (HH)
sherry gastrique, parmesan
6.5

BLISTERED SHISHITO PEPPERS (HH)
yuzu, lime, maldon salt
6.5

MAC & CHEESE (HH)
3 cheese blend, parmesan
bread crumbs
7.5
add bacon +2

SOUP OF THE DAY
please ask your server
5.5

BREAD
rustic bread with butter
2.5

DESSERTS

CHOCOLATE POT DE CRÉME
toasted swiss meringue,
olive oil, sea salt
5.5

PUMPKIN BREAD PUDDING
maple whipped cream,
amaretto sauce, almonds
6.5

NY STYLE CHEESECAKE
berry compote
6.5

SALADS + FLATBREAD

BABY KALE CAESAR SALAD **8.5**
cherry tomatoes, parmesan bread crumbs add chicken +2

SLOW ROASTED BEET SALAD (GF) **8.5**
feta, arugula, candied pecans, honey balsamic vinaigrette add prosciutto +2

WILD MUSHROOM FLATBREAD **12.5**
fontina, mozzarella, arugula, thyme, lemon zest

CHEESE

Aged Cheddar cow / **Manchego** sheep / **Aged Gouda** cow

+

Brie cow / **Stilton Blue Cheese** cow

CHARCUTERIE

Truffle Salami / **Soppressata** / **Tosceno Salami** / **Prosciutto**

choose any 2 cheese or charcuterie for **10.5** +4 each additional item
includes house made mustard, jam, mixed nuts, dried fruit, bread

SHAREABLE SMALL PLATES

STEAMED MUSSELS **12.5**
beer mustard, roasted garlic, tarragon, grilled bread

SHRIMP + GRITS (GF) **12.5**
extra jumbo shrimp, trinity, bacon, smoked sausage, cajun spices

BLACKENED ATLANTIC SALMON (GF) **15.5**
roasted corn, smoked sausage, onion, red bell pepper

SEARED SCALLOPS WITH RISOTTO (GF) **16.5**
three U10 scallops, lemon chive risotto

MEATBALL CROQUETTES (2) **11.5**
panko coated harris ranch beef meatballs, spicy pomodoro, mozzarella, grilled bread

MUSHROOM PASTA * **12.5**
mezzi rigatoni, marsala wine, cream, garlic, parmesan add bacon +2

CARBONARA WITH BUCATINI * **13.5**
pork belly, poached egg, pecorino romano, garlic, pepper

RAGU WITH PAPPARDELLE * **13.5**
short rib ragu, fried sage, parmesan

HARRIS RANCH BEEF SLIDERS (2) **11.5**
caramelized onions, arugula, potato roll, goat, swiss or cheddar cheese add bacon +2

CRISPY CHICKEN & WAFFLES **12.5**
fried confit half chicken, maple syrup

PORK BELLY BAO BUNS (3) **12.5**
lightly fried bao buns, braised pork belly, pickled veg, cilantro, hoisin, mayo

BRAISED SHORT RIBS (GF) **16.5**
au gratin potatoes, demi-glace

CERTIFIED ANGUS NEW YORK STEAK (GF) **18.5/29.5**
8 oz or 16 oz, garlic parm fries, chimichurri, creamy horseradish add foie gras +10

(GF) gluten free item * gluten free pasta available (HH) happy hour items 25% off maximum 2 split checks per party
we prepare our food from scratch daily. if you have any allergies, please alert your server as not all ingredients are listed. consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DINNER: tue-wed, 5pm - 9pm, thu-sat, 4pm - 10pm, sun 4pm - 9pm **HAPPY HOUR:** thu, fri 4:00pm - 6pm