



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

### CIOPPINO

mussels, scallop, shrimp, salmon,  
zesty tomato broth, grilled bread  
**17<sup>50</sup>**

### USDA PRIME NY STEAK

8 oz or 16 oz, garlic parm fries,  
chimichurri, creamy horseradish  
**18<sup>50</sup>/27<sup>50</sup>**

## SIDES

### FURIKAKE FRIES H

garlic parm & plain available  
**6<sup>95</sup>**

### CRISPY BRUSSELS SPROUTS H

sherry gastrique, parmesan  
**6<sup>95</sup>**

### BLISTERED SHISHITO PEPPERS H

yuzu, lime, maldon salt  
**6<sup>95</sup>**

### MAC & CHEESE H

3 cheese blend, parmesan  
bread crumbs  
**7<sup>95</sup>**  
add bacon +2

### SOUP OF THE DAY

please ask your server  
**5<sup>95</sup>**

### BREAD

rustic bread with butter  
**2<sup>95</sup>**

## DESSERTS

### CHOCOLATE POT DE CRÈME

toasted swiss meringue,  
olive oil, sea salt  
**5<sup>95</sup>**

### PUMPKIN BREAD PUDDING

maple whipped cream,  
amaretto sauce, almonds  
**6<sup>95</sup>**

### NY STYLE CHEESECAKE

berry compote  
**6<sup>95</sup>**

## CHEESE

+

**Aged Cheddar** cow / **Manchego** sheep / **Aged Gouda** cow / **Brie** cow  
**Stilton Blue Cheese** cow

## CHARCUTERIE

**Truffle Salami / Soppressata / Toscano Salami / Prosciutto**

choose any 2 cheese or charcuterie for **10<sup>95</sup>** +**4<sup>50</sup>** each additional item. includes house made mustard, fig jam, mixed nuts, dried fruit, bread

## SALADS + FLATBREAD

### BABY KALE CAESAR SALAD

cherry tomatoes, parmesan bread crumbs add chicken +2

**8<sup>95</sup>**

### SLOW ROASTED BEET SALAD GF

feta, arugula, candied pecans, honey balsamic vinaigrette add prosciutto +2

**8<sup>95</sup>**

### MUSHROOM FLATBREAD

mozzarella, arugula, thyme, lemon zest

**12<sup>95</sup>**

## SHAREABLE SMALL PLATES

### SHRIMP + GRITS GF

extra jumbo shrimp, trinity, bacon, smoked sausage, cajun spices

**12<sup>95</sup>**

### PAN SEARED SEA BASS GF

butter, lemon, chives, sautéed kale, tomatoes

**16<sup>95</sup>**

### SEARED SCALLOPS WITH RISOTTO GF

three U10 scallops, lemon chive risotto

**16<sup>95</sup>**

### CIOPPINO

mussels, scallop, shrimp, salmon, zesty tomato broth, grilled bread

**17<sup>50</sup>**

### MEATBALL CROQUETTES (2) H

panko coated harris ranch beef meatballs, spicy pomodoro, mozzarella, grilled bread

**12<sup>50</sup>**

### MUSHROOM PASTA \*

mezzi rigatoni, marsala wine, cream, garlic, parmesan add bacon +2

**12<sup>95</sup>**

### RAGU WITH PAPPARDELLE \*

short rib ragu, fried sage, parmesan

**13<sup>95</sup>**

### HARRIS RANCH BEEF SLIDERS (2) H

caramelized onions, arugula, potato roll, goat, swiss or cheddar cheese add bacon +2

**12<sup>50</sup>**

### CRISPY CHICKEN & WAFFLES

fried confit half chicken, maple syrup

**12<sup>95</sup>**

### PORK BELLY BAO BUNS (3) H

lightly fried bao buns, braised pork belly, pickled veg, cilantro, hoisin, mayo

**12<sup>95</sup>**

### BRAISED SHORT RIBS GF

au gratin potatoes, demi-glace

**17<sup>50</sup>**

### USDA PRIME NEW YORK STEAK GF

8 oz or 16 oz, garlic parm fries, chimichurri, creamy horseradish

**18<sup>50</sup>/27<sup>50</sup>**

GF gluten free item \* gluten free pasta available H 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, sea-food, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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