



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

CRISPY CALAMARI

spicy aioli & pomodoro sauces,
lemon wedge
12⁹⁵

SIDES

FURIKAKE FRIES H

garlic herb & plain also available
6⁹⁵

CRISPY BRUSSELS SPROUTS H

sherry gastrique, parmesan
6⁹⁵

COLLARD GREENS H

bacon, honey butter
6⁹⁵

BLISTERED SHISHITO PEPPERS H

yuzu, lime, maldon salt
6⁹⁵

MAC & CHEESE H

3 cheese blend, parmesan
bread crumbs
7⁹⁵
add bacon +2

SOUP OF THE DAY

please ask your server
5⁹⁵

BREAD

rustic bread with butter
2

DESSERTS

CHOCOLATE POT DE CRÉME

toasted swiss meringue,
olive oil, sea salt
5⁹⁵

SEASONAL BREAD PUDDING

vanilla whipped cream,
caramel sauce, sliced almonds
6⁹⁵

VANILLA PUDDING

sliced bananas,
crumbled vanilla cookies
5⁹⁵

CHEESE

+

CHARCUTERIE

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

Truffle Salami / Soppressata / Toscano Salami / Prosciutto

choose any 2 cheese or charcuterie for **10⁹⁵** +**4⁵⁰** each additional item.
Includes fig jam, house made mustard, mixed nuts, dried fruit & bread

SALADS + FLATBREAD

BABY KALE CAESAR SALAD

cherry tomatoes, parmesan bread crumbs add blackened chicken +3

8⁹⁵

SLOW ROASTED BEET SALAD GF

feta, arugula, candied pecans, honey balsamic vinaigrette add prosciutto +3

8⁹⁵

MUSHROOM FLATBREAD

mozzarella, arugula, thyme, lemon zest

12⁹⁵

MEAT LOVERS FLATBREAD

mozzarella, prosciutto, salami

12⁹⁵

SMALL PLATES *get 1 or 2 to share*

SEARED SCALLOPS WITH RISOTTO GF

three U10 scallops, lemon chive risotto

16⁹⁵

MEATBALL CROQUETTES (2) H

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

12⁵⁰

MUSHROOM PASTA *

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

12⁹⁵

RAGU WITH PAPPARDELLE *

short rib ragu, fried sage, parmesan

13⁹⁵

HARRIS RANCH BEEF SLIDERS (2) H

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

12⁵⁰

PORK BELLY BAO BUNS (3) H

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

12⁹⁵

LARGE PLATES *entrée size portion*

PAN SEARED SEA BASS (BARRAMUNDI) GF

butter, lemon, chives, roasted potatoes, sautéed greens, tomatoes

17⁹⁵

CIOPPINO

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

19⁵⁰

CONFIT HALF CHICKEN

flash fried confit half chicken, mashed potatoes & gravy, honey butter collard greens

15⁹⁵

BRAISED SHORT RIBS GF

au gratin potatoes, seasonal vegetable, demi-glace

18⁵⁰

CERTIFIED ANGUS NEW YORK STRIP STEAK GF

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

18⁵⁰/29⁵⁰

GF gluten free item * gluten free pasta available H happy hour items 25% off maximum 2 split checks per party 20% gratuity added to parties of 8 or more 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