



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

### CRAB CAKES (3)

lump crab, mustard aioli, chives  
16<sup>95</sup>

### J. LOHR TOWER ROAD PETITE SIRAH

2015, Paso Robles  
15/52 bottle

## SIDES

### FURIKAKE FRIES H

garlic herb & plain also available  
6<sup>95</sup>

### CRISPY BRUSSELS SPROUTS H

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

### COLLARD GREENS H

bacon, honey butter  
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

## DESSERTS

### CHOCOLATE POT DE CRÉME

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

### SEASONAL BREAD PUDDING

vanilla whipped cream,  
caramel sauce, sliced almonds  
6<sup>95</sup>

### PANNA COTTA

vanilla bean, fruit compote, pistachios  
6<sup>95</sup>

## CHEESE

+

## CHARCUTERIE

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

Tosciano / Soppressata / Spicy Calabrese / Prosciutto  
Spicy Coppa

choose any 2 cheese or charcuterie for 12<sup>50</sup> +4<sup>50</sup> 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

8<sup>95</sup>

### SLOW ROASTED BEET SALAD GF

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

8<sup>95</sup>

### MUSHROOM FLATBREAD

mozzarella, arugula, thyme, lemon zest

12<sup>95</sup>

### MEAT LOVERS FLATBREAD

mozzarella, prosciutto, salami

12<sup>95</sup>

## SMALL PLATES get 1 or 2 to share

### CRAB CAKES (3)

lump crab, mustard aioli, chives

16<sup>95</sup>

### SEARED SCALLOPS WITH RISOTTO GF

three U10 scallops, lemon chive risotto

16<sup>95</sup>

### MEATBALL CROQUETTES (2) H

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

12<sup>95</sup>

### MUSHROOM PASTA \*

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

13<sup>95</sup>

### BOLOGNESE PASTA \*

casarecce pasta, beef and pork bolognese sauce, parmesan

14<sup>95</sup>

### HARRIS RANCH BEEF SLIDERS (2) H

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

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>

## LARGE PLATES entrée size portion

### PAN SEARED SEA BASS (BARRAMUNDI) GF

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

17<sup>95</sup>

### CIOPPINO

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

19<sup>95</sup>

### CONFIT HALF CHICKEN

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

17<sup>95</sup>

### BRAISED SHORT RIBS GF

au gratin potatoes, seasonal vegetable, demi-glace

18<sup>95</sup>

### USDA PRIME NEW YORK STRIP STEAK GF

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

19<sup>50</sup>/32<sup>50</sup>

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