



WE SOURCE THE FRESHEST, FARMED, ORGANIC, SUSTAINABLE, AND LOCAL INGREDIENTS THAT WE CAN FIND. THEN WE LET THE INGREDIENTS TASTE FOR THEMSELVES

TODAY'S FARMERS ARE:

Erba Verde, Plato Dale, Vertical Fresh Farms, Native Offerings, Groundworks

STARTERS

Fish Plate

monkfish brandade, roasted cured salmon, house made andouille sausage, house tasso ham, fried oysters 13

Bone Marrow

house made focaccia, mushroom duxelle 12

Pork Belly Tartin

confit Erba Verde pork belly, house bread, arugula, pickled red grapes, whole grain mustard aioli, vegetable gastriques 13

Charcuterie

culatello, coppa, saucisson sec, cipollini salami, spalla, all made in house, pickled peppers, house made bread 16

Baked Oysters

1/2 dozen baked oysters, bacon fat sautéed spinach, house hollandaise 13

Pork Tenderloin

Erba Verde pork tenderloin, house made beet fregola pasta salad, crispy cabbage 14

Fried Chicken

buttermilk fried chicken leg & thigh, greens, cheddar grits, truffle honey 10.75

Orcchiette Pasta

house made pasta, house nduja sausage, fresh herbs, Parmigiano-Reggiano 13

SALADS

Asparagus

roasted mushrooms & asparagus, parmigiano-reggiano, mixed greens, sweet lemon vinaigrette (gf) (v) 10.75

Smoked Salmon Croquette

house brined & smoked salmon, Plato Dale yukon gold potatoes, house breadcrumbs, arugula, pickled Plato Dale peppers, caramelized shallot vinaigrette 14

Caesar

romaine wedge, house made focaccia stick, creamy caesar dressing, parmigiano-reggiano 8.5

Beets

roasted Plato Dale beets, whipped feta, purple beet vinaigrette (v) (gf) 14

THE MAINS

RICOTTA GNOCCHI

handmade gnocchi, local tomatoes, greens, basil (v) Full 21.25 Half 13.25

HANDKERCHIEF PASTA

handmade pasta, asparagus, mushrooms, arugula pesto, shaved parmigiano-reggiano (v) Full 21.25 Half 13.25

FETTUCCINE

house made pasta, sautéed spinach, sweet garlic sauce, house chicken sausage, breadcrumbs 23

BRISKET

Erbe Verde pork brisket, potato pancake, brisket jus, roasted Plato Dale parsnips & carrots 26

PORK CHOP

Erba Verde pork rib chop, leaf lard smashed potatoes, charred vinegar haricot vertes, pork jus (gf) 28

HALIBUT

beet powder crusted halibut, wild mushroom risotto, parsley sauce, Native Offerings cylindra beets 29

CHICKEN BREAST

Annatto seed brined Erba Verde chicken breast, miso fried rice, house made lap cheong sausage, house stem relish 26

PIZZA

Caponata

eggplant, tomato, kalamata olive, mozzarella (v) 11

Steak Pizza

braised beef, caramelized shallots, cheddar 12

Margherita

tomato sauce, fresh mozzarella, basil (v) 10.75

LUNCH Mon-Sat 11-3
BRUNCH Sunday 10-3
DINNER Mon-Thur 5-9
Fri-Sat 5-10
CATERING 7 DAYS A WEEK!

We are more than happy to accommodate any dietary restrictions or allergies.

Please inform your server, and the chefs will create a dish that suits your needs.

(gf) gluten free
(v) vegetarian