

Chef's Daily CRaVings

THIS WEEKS LOCAL PRODUCERS:

FLAT #12, ALLEYWAY GARDENS, ARDEN FARMS, SCHWAB'S FARM,
FIRST LIGHT CREAMERY
(ALL PORK IS HERITAGE BREED FROM T-MEADOW FARMS)

-SMALL PLATES-

SUMMER SALAD

feta, cheddar, speck, crespone, strawberries, blueberries, amaranth pesto 13

BACON SALAD

*Golden Hour Farms lettuce, cheddar, fried onions, amaranth leaves, bacon lardons,
creamy bacon dressing 12*

ORECCHIETTE

housemade orecchiette pasta, garlic, butter, fresh cracked black pepper, parmigiano-reggiano 14

POTATO GNOCCHI

poached egg, rosemary, garlic, parmigiano-reggiano, arugula, spinach 11

PATE

pork, scape, and beet green pate, sauteed rainbow kale, carmelized onions, house focaccia 10

-PIZZA-

*garlic confit, monteray jack, parmigiano-reggiano, candied bacon,
arugula, roasted red onions 15*

-ENTREES-

CARBONARA

housemade fettuccini pasta, duck egg, house cured guanciale, parmigiano-reggiano 23

CAPELLINI

housemade capellini pasta, tomatoes, asparagus, mushrooms, white wine butter, radish 22

FARFALLE

*housemade farfalle pasta, rainbow kale stems, crespone, sage, basil, rosemary,
pomodoro crudo sauce 23*

SCALLOP

scallop, red wine braised short rib, cress, green salad, feta, tomato jam 28