

CHEF'S DAILY CRAVINGS

-SMALL PLATES-

CHARCUTERIE BOARD

(all housemade with T-Meadow Farms heritage breed pork)

*coppa, lonza, picante, finocchiona, Plato Dale Farms housemade cornichon,
house mustard, house focaccia 16*

BEET SALAD

roasted Arden Farms beets, Plato Dale Farms kohlrabi, baby arugula 14

BEEF POUTINE

hand cut french fries, red wine braised beef, mozzarella curd 13

WARM POTATO SALAD

*Arden Farms fingerling potatoes, Plato Dale Farms pearl onions & purple potatoes,
Flying Bison Bisonfest beer & smoked gouda "soup" 9*

FARFALLE

housemade farfalle pasta, scallion, garlic, oil, fresh cracked black pepper 11

PICKLED SALAD

ginger, pickles, roasted & pickled beets, watermelon rind, kohlrabi, polenta croutons, sweet chili sauce 10

-PIZZA-

Schwab Farms roasted peaches, sage derby cheese, sliced prosciutto, arugula salad, honey 14

-ENTREES-

PAPPARDELLE

*housemade pappardelle pasta, roasted tomato, roasted tomato, spinach, rosemary, garlic,
parmigiano-reggiano, cream sauce 19*

CAPELLINI

housemade capellini pasta, Bucolo Farms butternut squash, country ham, house ricotta, cream 19

CARBONARA

housemade fettuccine pasta, house cured T-Meadow Farms guanciale, hen egg, parmigiano-reggiano 23