

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

BABY TURNIPS

*Arden Farms turnips & turnip greens compound butter;
house cured T-Meadow Farms coppa 9*

PORK SKIRT STEAK

*T-Meadow Farms pork skirt steak, butter roasted Arden Farms baby bok choy,
Schwab Farms yellow beans, peanuts 16*

GNOCCHI

housemade potato gnocchi, Erdle Farms grapes, pickled Arden Farms beets, brown butter 14

WARM POTATO SALAD

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

STONE FRUIT SALAD

house ricotta, Schwab Farms roasted peaches & plums, baby arugula 14

-PIZZA-

Alleyway Gardens green tomato sauce, Bucolo Farms roasted sweet peppers, fresh mozzarella, basil 13

-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 19

CARBONARA

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