

Chef's Daily CRaVings

This weeks featured producers are T-Meadow Farm & Flat #12, Schwab's Farm, Winter Farms, and Alleyway Gardens

-Appetizers-

Chef's Charcuterie Board

coppa, speck, coppa di testa, guanciale, smoked ham,
pickled vegetables, house focaccia 16

Pork Meatballs

yellow tomatoes, house ricotta 9

Bone-In Belly

coffee rubbed, yellow speckled refried beans 12

Flank

housemade queso fresco, pico de gallo, house tortillas, pickled red onions 13

Belly

crispy belly, pickled carrots, frisee, spicy maple vinaigrette 12

Tenderloin

pickled vegetables, frisee, rosemary creme fraiche 13

Coppa Di Testa

breaded and fried, roasted asparagus, spring onions, oyster mushrooms 8

-Entrees-

Pork Meatloaf

potato wrapped, broccoli rabe, fontina mornay 22

Pork Brochette

citrus couscous, herb salad, house preserved oranges,
roasted oyster mushrooms, asparagus coins 25

Center Loin

celery root puree, pickled apples, pork ginger jus, roasted asparagus 26

Pork Loin

cutlets, savory young garlic fried dough, roasted onion,
roasted red pepper aioli 24

Shoulder

ragu, housemade cavatelli, house asiago pressato, asparagus 23

Skirt

house cut malt vinegar chips, tomato, baby romaine, housemade bleu cheese,
mustard vinaigrette 19

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