

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

ROASTED BEETS

First Light Creamery gouda, carrot fronds, red wine vinegar 9

BACON SALAD

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

ROASTED TOMATO SALAD

sliced yellow tomato, kale cream, goat cheese, carrot fronds 9

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, monterey 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, pomodoro crudo sauce 23

SCALLOP

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

