



to start

WARM OLIVES marinated with lemon, & crushed chiles	7	NYC BURRATA roasted garlic, mike's hot honey, toasted seeds & parm, focaccia	16
FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	14	SMASHED GOLDENT BEETS & TAHINI miticrema yogurt, naan	14
BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	12	CHEESE daily artisanal selection with accoutrements	21
SEARED TUNA yuzu kosho tahini sauce, avocado	16	CHARCUTERIE daily artisanal selection with accoutrements	22
HUMMUS pita, crispy chickpeas, cucumber add lamb sausage, +8	12		

flatbread

MARGHERITA sauce, basil, fresh mozzarella, grana-padano	14	ROASTED MUSHROOM alpha tolman, kale, shallot confit	16
FENNEL SAUSAGE: burrata, sauce, caramelized onion	15	PEPPERONI smoked mozz, pickled chiles, honey	14
SUMMER SQUASH blossoms, reading, black pepper ricotta, arugula	15		

main

sandwiches served with kettle chips or arugula salad	
BURGER brioche, sour pickle, choice of cheese add : avocado 4	17
LAMB BURGER peperonata, goat cheese, harissa aioli	22
FRENCH DIP SANDWICH gruyere, caramelized onion, horseradish aioli, miso au jus	19
RIGATONI PASTA lamb ragu, parmigiano-reggiano, black truffle	16 / 26
BAR STEAK & FRIES with a nice little salad	33
QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickles	17

salad

CAESAR little gems, croutons, watermelon radish, crispy parm add: boquerones 3	13
GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	14
KALE & QUINOA apricots, grana padano, almonds, lemon vin, yogurt	14
add to any salad:	
hanger steak	13
grilled chicken	9
king salmon	13
grilled shrimp	12
veggie burger	9
grilled portobello	7

sides

EGGPLANT FRENCH FRIES, CURRY AIOLI	10	HEIRLOOM CARROTS lemon tahini, feta, almonds	9
MASHED POTATOES white truffle, butter	8	WILD AND CULTIVATED MUSHROOMS	11
HOUSE CUT FRIES	6	SUGAR SNAPS preserved lemon, ricotta, mint	9



late night

served 11 pm to 12am
tuesday through saturday

