

SNACKS

BREAD BASKET -8-
Assortment of bread & cultured whipped butter

CERIGNOLA OLIVES -6-
Calabrian chili, garlic & oregano

FRIED PICKLED VEGETABLES -8-
Assorted seasonal vegetables

RUSSET FRIES -6-
Homemade ketchup

LOCAL RADISHES-7-
Snap Peas, Cultured Butter, Fleur de Sel

FAVA BEAN HUMMUS -11-
Grilled bread, feta, pickled shallot, herbs

CURED MEATS AND CHEESE

PICK ONE -9 PICK FOUR -32

SPECK
Smoked- Air Dried - Ham - Juniper

BRESAOLA
Dry Cured Beef - Tender - Spiced - Lean

SOPPRESSATA
Sweet - Garlic - Red Wine - Creminelli

COPPA
Hot - Cured Pork Shoulder - Tangy

JASPER HILL MOSES SLEEPER
Bloomy - Soft - Brie-Styled - Cow's Milk

BLUE LEDGE MIDDLE-BURY BLUE
Sweet - Earthy - Creamy - Raw Cow's Milk

MORO SOTTOCENERE
Black Truffle - Ash Rind - Cow's Milk

LANDAFF
Tangy - Salty - Semi-firm - Raw Cow's Milk

CREPES

MUSHROOM CREPE -9-
Goat cheese & fresh herbs

BRAISED BEEF CREPE -10-
Caramelized onions, Swiss & scallion

NUTELLA CREPE -9-
Banana & crushed hazelnuts

STRAWBERRY CREPE -9-
Orange mascarpone & toasted almonds

GREEN

MIXED GREENS -8-
Add chicken -7-
Add steak -9-

ARUGULA -12-
Pea shoots, strawberries, goat cheese, almond, rhubarb vin

GRILLED ASPARAGUS -13-
Speck, chive hollandaise, pickled shallot

SNAP PEAS & CARROTS - 11 -
Grilled onion, citrus herb crème fraiche, feta, dill

HOUSE GRIND BURGER- 13 -
Fontina cheese, tomato jam, arugula served with russet fries

ALBANIAN FERGESE -13-
Peppers, tomato, feta cheese & grilled bread

THURINGIAN SAUSAGE -13-
Cucumber dill salad, hot mustard

SWEET PEA RISOTTO -15-
Mint gremolata, grana padano, fried speck

LUNCH ENTREES

LOBSTER CANNELONI -20-
Lemon ricotta, shaved asparagus, fontina cheese

MOULES FRITES -24-
Steamed mussels, white wine, dijon, roasted garlic broth & russet fries

GRILLED STEAK -29-
Grilled asparagus, oyster mushroom, arugula pesto, grilled pickled onion

PINK PEPPERCORN SALMON -28-
Spring vegetables, citrus herb crème fraiche

SANDWICHES

EGGPLANT SANDWICH -12-
Fried eggplant, fresh mozzarella, roasted tomatoes& basil add speck -3-

FRIED CHICKEN SANDWICH -13-
Buttermilk brined, house hot sauce, blue cheese aioli & greens

PASTRAMI SANDWICH -13-
House pastrami, Swiss cheese, brown sugar mustard & spicy pickles

MEATBALL & SAUSAGE -13-
Family recipe meatballs, house made sausage, provolone

ITALIAN SANDWICH -13-
Italian cold cuts, provolone, hot pepper relish & lettuce

MOZZARELLA en CARROZZA -13-
Egg battered country bread, Calabrian chili honey, oregano & speck

FLAT BREADS

MARGHERITA -16-

SAUSAGE AND ROASTED PEPPER -18-

CHEF'S DAILY SELECTION -18-

Consuming raw, undercooked meats, poultry, seafood, or egg may increase your risk for food borne illness.
Please inform your server if you have any allergies or dietary restrictions



JANUARY



FEBRUARY



MARCH



APRIL



MAY



JUNE



JULY



AUGUST



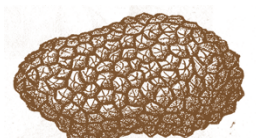
SEPTEMBER



OCTOBER



NOVEMBER



DECEMBER