



TIDBITS

focaccia bread 10
evoo, citrus olives

seared tuna 22
yuzu kosho tahini sauce, avocado

charred octopus 22
grilled chorizo, marinated butter beans, piquillo sauce, squid ink, frisée

fried calamari 21
passata sauce, pickled chili, aioli

spinach and artichoke dip 16
three cheese, naan bread

fried chicken sliders 16
buttermilk, bacon butter, pickled veggies, hot sauce

burrata 19
carrot puree, roasted baby carrots, toasted pepitas, saba, matzah bread

hand chopped steak tartare 19
egg yolk, capers, cornichons, aioli, grilled sourdough

mac and cheese 18/26 *add: bacon 3*
shells, grafton cheddar, taleggio, gruyère, buttered crumbs

raclette skillet 15
peewee potato, mushrooms, shallots, oregano



executive chef:
fernando santiago

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BOARDS

charcuterie 25

selection of three, mustards, pickles, focaccia crostinis

farmstead cheese 26

selection of three, membrillo, compote, walnut raisin crisp baguette

mezze 21

hummus, tzatziki, olives, crudités, naan bread

FLATBREADS

margherita flatbread 18

san marzano, fresh mozz, basil

speck flatbread 21

san marzano, zucchini, mozzarella, arugula, hot honey

funghi bianci flatbread 20

smoked mozzarella, gruyère, taleggio, arugula, sun-dried tomatoes

delicata squash flatbread 22

butternut squash puree, shallot confit, leeks, goat cheese, crispy sage

SOUPS

tomato bacon bisque 13

goat cheese, sourdough croutons

wild mushroom soup 14

kale, coconut oil

GREENS

hanger steak 15

grilled chicken 10

grilled salmon 13

grilled shrimp 14

tuscan kale caesar 15

sourdough croutons, grana padano, charred lemon

baby arugula 14

tomato, fennel, red onion, lemon vinaigrette

harvest beets 16

goat cheese, spinach, green apple, spicy pecans

wedge 16

iceberg lettuce, crispy shallots, cherry tomato, radishes, everything bagel seasoning, pickled red onion, blue cheese

BURGERS & SANDWICHES

served with a nice lil' salad | substitute fries +3

burger 23

special blend, american cheese, sour pickle, brioche, *add: avocado 4, bacon 3*

lamb burger 25

pepperonata, goat cheese, harissa aioli, brioche

french dip 22

gruyère, caramelized onion, horseradish aioli, miso au jus

BLT chicken 20

chipotle aioli, sourdough

grilled cheese 17

cheddar, gruyère, sourdough, *add: bacon 3*
add: cup of tomato bacon bisque +6

PLATES

16oz rib eye 58 steak sauce, herbed butter

8oz hanger steak frites 36

nice lil' salad, fries

grilled pork chop 34

maple dijon, apple cider, green beans

vegetable risotto 30

market vegetables

lamb ragù 35

rigatoni, parmigiano-reggiano, black truffle, rosemary

roasted half chicken 36

roasted potatoes, charred carrots, cipollini onions

grilled branzino 35

tomato confit, spinach, grilled lemon, gremolata

true north salmon 34

cauliflower puree, sautéed asparagus, baby corn,
roasted turnip, grilled scallions, miso glaze

SIDES

fries 7 *add: truffle oil +4*

mashed potatoes 10

roasted beets 10

goat cheese, arugula,, balsamic

fried delicata squash rings 12

sriracha aioli, crispy sage

grilled asparagus 10

charred lemon, lemon zest