



## TIDBITS

**raw oysters** MP

**house-made focaccia** 10  
evoo, citrus olives

**seared tuna** 22  
yuzu kosho tahini sauce, avocado

**grilled octopus** 22  
balsamic glaze, sweet cherry peppers

**fried calamari** 21  
passata sauce, pickled fresnos, aioli

**spinach and artichoke dip** 16  
three cheese, naan bread

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

**burrata** 19  
watermelon radishes, toasted focaccia

**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

**hamachi carpaccio** 15  
passion fruit puree, kimchi, turnips, watermelon radish, pickled fresnos



**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

## **`nduja flatbread** 22

saporito sauce, `nduja butter, fresh mozzarella, shaved fennel, red onion, sweet chard, goat cheese

# SOUPS

## **tomato bacon bisque** 13

goat cheese, sourdough croutons

## **yellow tomato and pepper gazpacho** 14

shallots, sherry vinager, cucumber

# 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, parmesan, lemon vinaigrette

**greek salad** 16

mesclun, kalamata olives, red onion, green peppers, cucumber, feta, pepperoncini

**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

**crab carbonara** 35

nueske's bacon, green peas, calabrian chili, scallions, parmesan

**roasted half chicken** 36

roasted potatoes, charred carrots, cipollini onions

**branzino - steamed in a banana leaf** 35

fresh ginger, baby bok choy, broccoli rabe,  
sesame emulsion, pickled fresnos

**true north salmon** 34

napa cabbage, yellow wax beans,  
citrus orange glaze, celery root puree

# SIDES

**fries** 7 *add: truffle oil +4*

**yellow wax beans** 10

**eggplant fries** 12

**crispy sprouts** 10

sweet chili, scallions,  
pickled fresnos

**grilled asparagus** 10

charred lemon, lemon zest