



## family style

## bar packages

2 hours

a : beer, wine + soda

b : premium open bar

## for the table

buttermilk biscuits *served with rosemary-honey butter*

## appetizers *served family style (please select 3)*

### nyc burrata

*roasted garlic, mike's hot honey,  
toasted seeds & parm, focaccia*

### "ramen-spiced" shishitos

*miso ranch*

### butcher's meatballs

*grana, ricotta, sauce, crusty bread*

### hummus

*crispy chickpeas, cucumber*

### fried chicken sliders

*buttermilk, bacon butter, hot sauce*

### margherita flatbread

*sauce, basil, fresh mozzarella, grana-padano*

### summer squash flatbread

*blossoms, reading, black pepper ricotta, arugula*

### roasted mushroom flatbread

*alpha tolman, kale, shallot confit*

## salad *individually plated*

arugula *lemon vinaigrette, tomato, fennel, onion, parmigiano-reggiano*

## entrées *served family style (please select 3)*

### roasted chicken

*lemon, garlic, butter, herbs,  
served with natural jus or salsa verde*

### roasted beef tenderloin

*herb crusted, red wine sauce*

### pork loin

*rosemary, thyme, korean bbq,  
mustard butter*

### squid ink spaghetti

*calamari, chilies, nduja butter*

### wild king salmon

*black vinegar mustard sauce,  
english peas, wild mushrooms*

### mac & cheese

*shells, grafton cheddar, buttered crumbs*

## sides *served family style (please select 3)*

### mashed potatoes

*white truffle, butter*

### shaved broccoli

*pine nuts, chili flake, garlic, lemon*

### eggplant french fries, curry aioli

### street corn

*spicy aioli, cotija, lime*

### heirloom carrots

*lemon tahini, feta, almonds*

### sugar snaps

*preserved lemon, ricotta, mint*

### wild and cultivated mushrooms

## dessert *individually plated*

chef's daily selection

