



PLEASE SELECT ONE FROM EACH COURSE

appetizers

TOMATO BACON BISQUE

HUMMUS
crispy chickpeas, naan, pita, cucumber, picholine olives

BUTCHER'S MEATBALLS ricotta, grana padano

LITTLE GEM CAESAR
watermelon radish, croutons, frico, traditional dressing

DAILY BURRATA TOAST
please ask your server for today's offering

plates

KALE & QUINOA
dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette

DAILY PANINI
please ask your server for today's offering

FRESH MOZZARELLA
san marzano tomatoes, parmesan, basil

CHORIZO FLATBREAD
smoked mozzarella, fingerlings, roasted tomato, scallion

FRIED CHICKEN SANDWICH
bacon butter, pickles, hot sauce

appetizers

WARM OLIVES chilis, citrus	8
STEAK TARTARE TOAST salsa verde, mustard aioli, little pickles	15
GRILLED OCTOPUS SLIDERS orange, black garlic aioli, savoy	22
SEARED YELLOWFIN TUNA* yuzu kosho tahini sauce, cucumber, avocado	17
ROASTED SPINACH BLUE CRAB DIP pita chips, naan	21
FRICO GRILLED CHEESE burrata, fennel sausage, pickled peppers, balsamic	14
HUMMUS crispy chickpeas, naan, pita, cucumber, picholine olives	14
BUTCHER'S MEATBALLS ricotta, grana padano	13
CRISPY SPICY CHICKPEAS	7
CRISPY CALAMARI gochujang bbq, furikake	16

flatbreads

FRESH MOZZARELLA san marzano tomatoes, parmesan, basil	15
SOPPRESSATA poblano peppers, tomatillo, fresh mozz	16
CHORIZO smoked mozzarella, fingerlings, roasted tomato, scallion	16
ROASTED MUSHROOM alpha toman, kale, shallot confit	18

salads

LITTLE GEM CAESAR watermelon radish, croutons, frico, traditional dressing	14	GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	15
KALE & QUINOA dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	15	CHOPPED SALAD speck, fried chickpeas, provolone, pepperoncini, castelvetrano olives, croutons, creamy italian	15

ADD-ONS : chicken breast 9 | 8oz hanger steak* 12 | shrimp 12 | salmon

plates

served with your choice of fries or a nice little salad (except market fish)

FRIED CHICKEN SANDWICH bacon butter, pickles, hot sauce	19	GRILLED LAMB SANDWICH* ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	21
PULLED PORK CONFIT PRETZEL SANDWICH green apple, sweet mustard, mayo, cider vinegar slaw	19	MARKET FISH	MP
SHORT RIB & BRISKET CHOPPED CHEESE SANDWICH ciabatta, black pepper aioli, cherry peppers, duck fat onions, guyère	21	ROASTED CAULIFLOWER SANDWICH curry aioli, pepper jam, jalapeño jack	17
BURGER* 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22	CHEF'S DAILY PANINI	mp

sides

RAMEN-SPICED SHISHITOS vinegar honey	10	CRISPY BRUSSELS SPROUTS sweet chili, fish sauce	10
HAND CUT FRIES	7	MAC N' CHEESE	12

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

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL

