



## to start

WARM OLIVES	7	OCTOPUS CARPACCIO	18
FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	14	chorizo vinaigrette, crispy potatoes, aioli	
BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	12	CHEESE	21
TUNA TARTARE calabrian chillies, lime, crudites, aioli	17	daily artisanal selection with accoutrements	
HUMMUS pita, crispy chickpeas, cucumber add lamb sausage, +8	12	CHARCUTERIE	22
		daily artisanal selection with accoutrements	

## flatbread

MARGHERITA sauce, basil, fresh mozzarella, grana-padano	15	ROASTED MUSHROOM alpha tolmán, kale, shallot confit	17
FENNEL SAUSAGE: burrata, sauce, peperoncini, caramelized onion	16	PEPPERONI smoked mozz, pickled chiles, honey	15
CLAM PIZZA buffalo mozzarella, oregano, parsley, roasted garlic, aleppo	21		

## main

sandwiches served with kettle chips  
or arugula salad

BURGER brioche, sour pickle, choice of cheese add : avocado 4	18
LAMB BURGER peperonata, goat cheese, harissa aioli	23
FRENCH DIP SANDWICH gruyère, caramelized onion, horseradish aioli, miso au jus	19
RIGATONI PASTA lamb ragu, parmigiano-reggiano, black truffle	16 / 26
BAR STEAK & FRIES a nice little salad	33
QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickle	18

## salad

CAESAR little gems, croutons, watermelon radish, crispy parm add: boquerones 3	14
GREEK SALAD feta, peperoncini, olives, pickled tomato, cucumber	14
KALE & QUINOA apricots, grana padano, almonds, lemon vin, yogurt	15
add to any salad:	
hanger steak	13
grilled chicken	9
king salmon	13
grilled shrimp	12
veggie burger	9

## sides

EGGPLANT FRENCH FRIES, CURRY AIOLI	10	CHARRED CORN pickled ginger, garlic, scallion, gochujang aioli	10
MASHED POTATOES white truffle, butter	8		
HOUSE CUT FRIES	6	WILD AND CULTIVATED MUSHROOMS	11