



BILL OF FARE

small plates

- TOMATO-BACON BISQUE 11
- WARM OLIVES 7
- FRIED CHICKEN SLIDERS 15
buttermilk, bacon butter, hot sauce
- TUNA TARTARE 17
calabrian chilies, lime, crudites, aioli
- OCTOPUS CARPACCIO 18
chorizo vinaigrette,
crispy potatoes, aioli
- SHRIMP "SCAMPI" 17
crusty sourdough, uni butter
- BUTCHER'S MEATBALLS 12
grana, ricotta,
sauce, crusty bread
- "RAMEN-SPICED" SHISHTOS 12
miso ranch
- FRESH MOZZARELLA 17
made to order, with foccacia
& roasted garlic herb butter
add boquerones +3
- HUMMUS 13
crispy chickpeas,
pita, cucumber

cheese & charcuterie

daily artisanal selection
with accoutrements
cheese 21 charcuterie 22

east & west coast oysters

half dozen 18 - full dozen 36

salads

- SEASONAL LETTUCES 15
avocado, dill & radish,
orange, feta,
honey champagne vinaigrette
- ARUGULA 13
tomato, fennel, onion,
parm, lemon vin
- GREEK SALAD 15
feta, pepperoncini, olives,
pickled tomato, cucumber
- CAESAR 14
little gems, croutons,
watermelon radish,
crispy parm
add: boquerones 3
- KALE & QUINOA 15
apricots, almonds,
grana padano,
lemon vin, yogurt

flatbreads

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

add

- hanger steak 13
- grilled chicken 9
- salmon 13
- grilled shrimp 12
- veggie burger 9

mains

- 8 oz HANGER STEAK 23
- 16 oz BONELESS RIBEYE 38
- TWIN PORK CHOPS 33
grilled plumbs,
honey red wine vinegar gastrique
- 32 oz PORTERHOUSE FOR TWO 90
- HALF CHICKEN
COOKED UNDER A BRICK 28
roasted garlic, charred lemon
- TRADEMARK'S** RACK OF LAMB 42
mustard, black vinegar butter
- SEA SCALLOPS 34
english peas, bacon, spring onion,
sun gold tomatoes
- GRILLED TUNA 32
spicy ginger soy, fermented cucumber,
charred peppers, sea beans
- TRUE NORTH SALMON 29
heirloom carrots,
charred lemon, aleppo, evoo

pastas

- RIGATONI 16 / 26
lamb ragu, parmigiano-reggiano,
black truffle
- WHOLE GRAIN RADIATORI 15 / 25
carrot, asparagus, pistachio,
ricotta salata
- MAC & CHEESE 16 / 26
shells, grafton cheddar,
buttered crumbs

burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

- BURGER 18
brioche, sour pickle,
choice of cheese
add : avocado 4
- LAMB BURGER 23
peperonata, goat cheese,
harissa aioli
- FRICO GRILLED CHEESE 16
cave-aged cheddar,
gruyère
- SOUP & SANDWICH* 20
pq grilled cheese,
tomato-bacon bisque
- FRENCH DIP 19
gruyere, caramelized onion,
horseradish aioli, miso au jus
- QUINOA VEGGIE BURGER 18
chipotle aioli, feta yogurt, pickles

* not served with kettle chips or arugula salad

sides

- MASHED POTATOES 9
truffle butter
- HOUSE CUT FRIES 6
- GRILLED ASPARAGUS 11
prosciutto butter, preserved lemon
- EGGPLANT FRENCH FRIES 10
curry aioli
- WILD & CULTIVATED MUSHROOMS 11
- CHARRED CORN 10
pickled ginger, garlic, scallion,
gochujang aioli

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



culinary director:
JEFF HASKELL