

Cheese Plate

Goat

'Humboldt Fog', Cypress Grove, aged w/ ash vein
'Erborinato'; Mauri Premium, creamy mini gorgonzola

Sheep

'Brillo', Il Fortetto, red wind soaked, pleasantly sharp
'Moliterno al Tartufo', l'Orgionale Centro, truffle vein

Cow

'Triple Crème Brie', Marin Gold, silky & slightly sweet
'Provolone Picante', Agriform, slightly sharp & buttery
'La Cavallina', Fromaggi di Montagna, nutty, aromatic herbs & hay

Two Cheeses 12; Three Cheeses 16

PIACCERE

Lurisia Natural Italian Soda 6
Gasossa- Amalfi Lemon, light & refreshing

Dinner

The Lounge

A perfect fusion of casual yet chic, the lounge is suitable for a cocktail party, wine tasting or mingling and dining. Full length windows can open to Laurel Street for an alfresco dining environment that accommodates up to 12 guests.

Appetizer

Soup of the Day

Buratta, Arugula, Huckleberry Gastrique 5/7 10*+

Mussels, Iron Skillet, Sea Salt, Butter 15+

Calamari, Fried, Lemon Aioli~, Cocktail Sauce 13

Baked Brie, Caramelized Apple and Onion 12*

Wood Oven Prawns, Castelvetroano Olives, Slivered Garlic, Shaved Lemon, Sea Salt, Olive Oil 12+

Meatballs, All Beef, Marinara, Copper pot 9

Oysters on the Half Shell~ please inquire for today's selection 6 pcs:18, 9 pcs:27, 12 pcs:36+

Antipasto-

Lamb Bacon, Minted Apple Slaw

'Creminelli' Wild Boar Salami, Pecan, Dried Apricot
One Antipasto 14 two 20

Salad

Butter Lettuce, Blood Orange, Satsumas, Orange-Basil Vinagrette, Grilled Red Onion 10*+

Kale Salad, Toasted Breadcrumbs, Balsamic Roasted Onion, Pine Nuts, Shaved Parmesan, Champagne Vinaigrette 9*

Roasted Beets, Fresh Goat Cheese, Arugula, Champagne Vinaigrette 10*+

Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano, Caesar Dressing~ 9

Add to any salad:

White Anchovies 3, Steak 11, Chicken 6 Prawns 9

Pizza & Burgers

Caramelized Onion Pizza, Carmelized Onion, Parmesan, Kalamata Olives, Thyme 14

Potato Pizza, Shaved Yukon Gold Potatoes, Apple Wood Bacon, Leeks, Fontina, Thyme 15*

Prosciutto Pizza, Prosciutto Toscano, Fontina, Truffle Honey, Arugula 16

Pepperoni Pizza, Local Molinari Pepperoni, Chili Flakes, Mozzarella, Red Sauce 14

Tomato Pizza, Roasted Roma Tomatoes, Old Fashioned Mozzarella, Basil 14*

Sliders, Housemade Potato Bun 3 for 12, more 3 ea

Natural Burger, 8oz, Potato Roll, French Fries 14

Add to burger or sliders:

Avocado, Bacon, Balsamic Onion, Blue, Cheddar, Provolone, Swiss 2ea

Pasta -many of our pastas can be prepared gluten free, please just ask.

Gnocchi, Mascarpone, Sundried Tomatoes, Fresh Oregano, Slivered Garlic 19*

English Pea Angnoloti, Housemade Brown Butter, Pea Leaves, Applewood Bacon 19

Angelhair, Dungeness Crab, Old Bay, Scallions, Lemon Zest 22

Nudi- Housemade Ricotta Gnocchi, Fresh Herbs, Creamy Truffle Sauce 18*

Pasta Forno, Penne, Chicken, Italian Sausage, Olives, Tomato, Basil, Melted Fontina 20

Entrée

Roasted Butternut Squash, Quinoa, Balsamic Caramelized Onion, Kale, Pine Nuts 19**+

Day Boat Scallops, Julienned Root Vegetables, Black Rice, Parsley Oil 29+

Seared Salmon, Mashed Parsnips, Heirloom Bean Ragout, Basil 26+

Whole Fish, Wood Grilled, Dry Rub, Lemon Oil 36+

½ Chicken, Wood Oven Roasted, Grilled Asparagus, Red Onion & Ciabatta, Meyer Lemon-Anchovy Vinaigrette 25+

Baby Back Ribs, Coca-Cola BBQ, Apple-Cabbage Slaw, Cheddar Spoonbread 24+

Smoked Pork Chop, Savoy Cabbage, Pancetta, Roasted Potatoes, Saba 28+

Lamb T-Bone, Grilled Elysian Fields Lamb, Bloomsdale Spinach, Housemade Lamb Bacon, Dates, Roasted Potatoes, Shallots 32+

Short Ribs, Slow Braised Boneless, Creamy Polenta, Roasted Vegetables 29+

Ribeye, Wood Grilled, Bloomsdale Spinach, Potato Gratin, Demi Glace (14oz) 36+

Flat Iron Steak, Grilled Broccolini, French Fries, Sauce Bordelaise 27+

On the Side

6

Broccolini**, French Fries**, Butternut Squash *+, Gnocchi*, Spinach*+, Aspragus**, Quinoa**+,

Potato Gratin*+, Mac 'n Cheese*, Kale +

* Vegetarian

** Vegan

+ Gluten Free

~ contains partially cooked or raw ingredients

Executive Chef Miriam Russell-Wadleigh