
ARTISAN CHEESE FLIGHTS

rustic bread, fruits, honey comb & fig jam

AROUND THE WORLD | 20

Manchego, Spain (sheep)

1 yr aged + zesty exuberance + firm + dry

Humboldt Fog, Cypress Grove, CA (goat)

creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)

soft ripened + buttery + hints of mushroom

CHEF'S AMERICAN PICK | 18

Clothbound Cheddar, Jasper Hill, VT (cow)

robust flavor + sweet & nutty body

Point Reyes Blue, CA (cow)

semi soft + blue veined + mellow blue flavor

Coupole, Vermont Creamery, VT (goat)

creamy + sweet rind + ripened flavor + hazelnuts

CHARCUTERIE BOARD | 24

prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese

roman-style artichokes + gherkins + whole grain mustard

TASTE & SHARE

WAGYU MEATBALLS | 15

*san marzano tomato- basil sauce
herb ricotta + reggiano + rustic bread*

* AHI TARTARE | 16

*avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade*

GOAT CHEESE BEIGNET | 12

goat cheese + honey + cracked pepper

FRITTO MISTO | 16

*calamari + shrimp + shishito peppers
spicy san marzano marinara*

LITTLE GEM LETTUCE SALAD | 13

*radish + pickled cauliflower +
english cucumber + cherry tomato +
shaved manchego + dill vinaigrette*

FIG & GORGONZOLA BRUSCHETTA | 12

mission figs + balsamic glaze

LOBSTER & SHRIMP POTSTICKERS | 16

fresno chilies + spicy lemon sauce

GRILLED CHEESE & TOMATO SOUP | 14

taleggio cheese panini + white truffle oil

* STEAMED PRINCE EDWARD MUSSELS | 15

*white wine + garlic + cherry tomatoes
fresh fennel + basil + paesano bread*

ASPARAGUS & BURRATA SALAD | 14

*baby arugula + artichoke hearts
marcona almonds + lemon thyme dressing*

* BAVETTE STEAK FRITES | 22

*shishito pepper salsa verde
parmesan truffle fries
(recommended temperature is medium)*

STONE FIRED PIZZA

MARGHERITA | 17

san marzano pizza sauce + whole basil + fior di latte

THE BUTCHER | 19

*fresh mozzarella + prosciutto + capicola + soppressata
san marzano pizza sauce + oregano*

PEAR & GORGONZOLA | 18

d'anjou pear + caramelized onion + basil + honey + parmesan

* CRÚ STEAK | 22

*beef tenderloin + red onion + mixed greens + gorgonzola
mozzarella + balsamic glaze*

BLACK TRUFFLE PIZZA | 22

*chanterelle mushroom + fontina + mozzarella + parmesan
truffle butter + shaved black truffles*

FAVORITES

* FILET MIGNON | 39

*8 oz filet + truffle potato gratin + green beans
gorgonzola + rosemary chianti sauce*

CAST IRON SEARED JUMBO SHRIMP SCAMPI | 32

black tiger shrimp + saffron spinach risotto

IDAHO RAINBOW TROUT | 26

*herb panko crust + pearl couscous + artichoke hearts
cauliflower + lemon butter*

BONE-IN HERITAGE PORK CHOP | 30

12 oz cut + roasted jumbo asparagus + whole grain mustard sauce

PAN ROASTED NATURAL HALF CHICKEN | 26

rainbow swiss chard + heirloom cherry tomatoes + sweet corn

DESSERTS

CRÈME BRÛLÉE | 10

vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 10

vanilla whipped cream + raspberry sauce

TIRAMISU | 9

*leghorn sauce
chocolate shavings*

06.03.22

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.