



## Dinner

Executive Chef - Rebecca Boice // Sous Chef - Alex Cook

seasonal // organic // sustainable // local

18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

### small bites

**house-made rosemary focaccia with parmesan**  
balsamic & arbequina extra virgin olive oil 6

**calia e simenza: crispy chickpeas & pumpkin seeds**  
with paprika & lime 5

**buttermilk-fried jones family farm rabbit belly**  
with aioli, lemon & chives 10

**marinated olives 5**

### first course

**happy boy farm zucchini soup 12**  
with wild nettles, yogurt & mint

**boquerones crostini 12**  
with black cherry tomatoes, carrot slaw, cumin, aleppo pepper & micro greens

**cherokee purple tomatoes & burrata alla panna 12**  
with frilly mustard greens, toasted almonds, pomegranate seeds & fresh ginger

**mixed green & frog hollow farm warren pear salad 10**  
with creme fraiche, fennel seed & cider vinaigrette

**little gem & pickled beet salad 12**  
with watermelon radishes, buttermilk dressing, dill & tarragon

### second course

**la tagliata: sliced marin sun farms grass-fed sirloin steak 32**  
with crispy potatoes, jimmy nardello peppers  
radicchio & hearty herb salsa verde

**roasted chicken breast 27**  
with long-cooked green beans, roasted sweet potatoes & carrots  
frisée & red wine-dijon mustard vinaigrette

**brown sugar-brined llano seco ranch pork chop 34**  
with sweet & sour cabbage, devoto gardens apples, shaved fennel,  
horseradish cream, nigella seeds & fried sage

**alaskan halibut 32**  
with grilled broccoli di ciccio, eggplant caponata, sultana raisins  
castelvetrano olives & saffron aioli

**pasta e fagioli 22**  
with penne rigate, fresh cranberry beans, greens, garlic, calabrian chile oil  
toasted focaccia breadcrumbs & parmesan

**burger 16**  
house-ground with caramelized onions, french fries & blue cheese salad  
on a house-made pan de mie bun  
add cheddar cheese 17

### on the side

sautéed autumn greens with garlic, lemon & hot pepper 7