

## SMALL PLATES

### 40 PAPER DIP

House-made seasonal spread and accoutrements  
*Ask your server for details*

### HOUSE 40

Radicchio, spring mix, toasted nuts, seasonal vegetables, feta, red onion, herb vinaigrette

### MUSSELS

Local mussels, garlic, pork crisps, orange, butter,  
Sambuca anise liqueur

### BUFFALO CAULIFLOWER

Gluten-free tempura fried cauliflower,  
spicy buffalo sauce, blue cheese

### STUFFED DATES

Ricotta, orange-honey glaze, hazelnuts

### CAESAR SALAD

Baby arugula, radicchio, focaccia croutons,  
pecorino romano, house dressing  
*\* add white anchovy fillet*  
*\* add shrimp*

### SEASONAL SOUP

*Changes often, see server* cup/bowl

### WINTER CAPRESE

Roasted beets, truffled burrata, balsamic pearls,  
basil

### CARCIOFI FRITTI

Gluten-free fried artichokes, lemon aioli

### POTATOES

Smashed & fried fingerlings, grilled scallion aioli,  
smoked paprika, Parmigiano Reggiano

20% gratuity is added to parties of 6 or more.

Please inform your server of any food allergies or preferences.

We get very creative with our food; many ingredients are not listed on the menu.

## LARGE PLATES

### MUSHROOM FLATBREAD

Local mushrooms, Monterey jack, cheddar, blue  
cheese crumble, balsamic drizzle

### MARGHERITA FLATBREAD

Cherry tomatoes, mozzarella, fontina, roasted  
garlic, Parmigiano Reggiano, basil

### PORK BELLY FLATBREAD

Pork belly, fig butter, apple,  
chèvre, honey

### SCARPARELLO

Tender braised chicken, red peppers, pepperoncini,  
tomatoes, roasted potatoes, feta, basil

### SHRIMP SCAMPI

House-made pasta, shrimp, broccolini, tomato,  
spinach, garlic, red pepper, lemon, white wine

### PAPPARDELLE RAGU

House-made pappardelle, tomato ragu of local pork &  
beef, Parmigiano Reggiano

### ARCTIC CHAR

Red wine & pomegranate glaze, served over farro  
with dressed hearty greens

### DUCK

Roasted duck leg, szechuan-cardamom rub, saffron-  
poached pear, butternut risotto, greens

Current local sources: Dogpatch Farm, Graffam Bros. Seafood,  
Mannafest Mushrooms, Coffee on the Porch,  
Lakin's Gorges Cheese

Most items can be made **Gluten-free**, **Vegetarian**, or **Vegan**. Ask your server.  
A \$4 charge is added to all Gluten-Free pasta.



\*This food is or may be consumed raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.