



## SNACKS

**MARINATED OLIVES • \$5**

**MIXED NUTS • \$6**

**SAVORY HAND PIES • \$7 each**

Check the board for daily specials!

**ROSEMARY FOCACCIA W/ CHIVE BUTTER • \$6**

**TOMATO SOUP • \$9 (v, gf)**

Crushed tomato, cream, leeks, herb oil

## PLATES

**SPRING GREENS SALAD • \$19**

Purple asparagus, arugula, watercress, fennel, fresh herbs, pea shoots, toasted almond, creamy tarragon vinaigrette (v, gf)

**BURRATA PANZANELLA SALAD • \$20**

Toasted house focaccia croutons, fresh peaches, cherry tomato, basil, vin cotto, fresno honey (v)

**FRENCH ONION GRILLED CHEESE • \$18**

Gruyere + Provolone cheese, French onion style caramelized onion. Served with side salad (v)

**SUMMER FARRO BOWL • \$21**

Spiced chickpeas, roasted bell pepper, cherry tomatoes, cucumber, shaved fennel, arugula & feta tossed in a charred bell pepper vinaigrette, served chilled (v, vgp)

**CHICKEN POT PIE • \$27**

The creamy, cozy classic, in our house-made pastry crust served with mixed greens

**BUTTERNUT SQUASH & SAUSAGE MAFALDE • \$29**

Fresh pasta, butternut squash puree, housemade pork sausage, brown butter, sage, pecorino

## SIDES

**SMASHED FINGERLING POTATOES • \$8**

fried, tossed in herbs with garlic aioli (v,vgp,gf)

**CRISPY DELICATA SQUASH • \$9**

Brown butter, honey, thyme, pepitas (vgp, gf)

**TOSSED GREEN SIDE SALAD • \$5 (vg, gf)**

v=vegetarian, vg=vegan, gf=gluten free, vgp=vegan possible