



SNACKS

MARINATED OLIVES • \$5

HONEY ROASTED MIXED NUTS • \$6

ROSEMARY FOCACCIA WITH BUTTER • \$6
Housemade focaccia w/ whipped butter and chive

SAVORY HAND PIES • \$7 each
- Korean beef + bok choy
- White Bean, spigarello kale, pecorino
- Spinach + artichoke

CREAMY TOMATO SOUP • \$8/\$14 (v, gf)
with basil herb oil

BUTTERNUT SQUASH SOUP • \$8/14
warm winter spices balsamic reduction (v, gf)

PLATES

WINTER GREENS + APPLE SALAD • \$19
Castelfranco + Trevisano lettuces, radicchio, fennel,
pomegranate seeds, almonds and vin cotto (v, vgp, gf)

FRENCH ONION GRILLED CHEESE • \$17
Gruyere + Provolone cheese, French onion style
caramelized onion with mixed greens

CHICKEN POT PIE • \$25
The creamy, cozy classic, in our house-made pastry crust
served with mixed greens

LOCAL MUSHROOMS AND POLENTA • \$26
Pan roasted King Trumpet, Maitake + Shiitaki mushrooms,
delicata squash, mascarpone polenta, mushroom jus (v,gf)

BANGERS & MASH • \$26
House made herbed lamb sausage and mashed potatoes
with caramelized onion gravy (gf)

CASARECCE PASTA • \$28
Fresh handmade pasta, marinated shrimp, guanciale,
tomato, white wine + chili

SIDES

SMASHED FINGERLING POTATOES • \$7
fried, tossed in herbs with garlic aioli (v,vgp,gf)

SAUTEED BROCCOLINI • \$7
garlic confit, chili (vgp, gf)

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

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