



## 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

- Spinach + artichoke
- White Bean, spigarello kale, pecorino
- Local mushroom + spring pea

**CREAMY TOMATO SOUP** • \$8/\$14 (v, gf).

with basil herb oil

## PLATES

**SPRING GREENS SALAD** • \$19

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

**FRENCH ONION GRILLED CHEESE** • \$17

Gruyere + Provolone cheese, French onion style caramelized onion with mixed greens (v)

**CHICKEN POT PIE** • \$25

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

**LOCAL MUSHROOMS AND POLENTA** • \$32

Pan roasted Morel, King Trumpet, Maitake + Shiitaki mushrooms, 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

Wild ramp, nettle and pistachio pesto, fiddlehead ferns, fava beans, pecorino (v, vgp)

**BRAISED LAMB RAGU** • \$27

Slow-cooked lamb shoulder, farro, roasted bell peppers and fresh mint salsa verde

## 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