

FOR THE TABLE

Mini Snacks, choice of olives, marcona almonds, cornichons, or fried garbanzo beans **\$3.95**

Charcuterie Boards, Chef's weekly choice of rotating cheeses and meats **M \$25.95**

L \$39.95

Veggie Board, garlic naan, garlic hummus, olives, pickled veggies, cucumbers, cornichons, sweetie peppers, strawberries, blueberries **\$19.95**

Chef Alessandra's mini meatballs, 3 meatballs on bed of marinara, topped with parmesan **\$9.95**

BRUSCHETTA Pick two **12.95**

Classic Tomato
with basil, garlic, olive oil, balsamic glaze

Brie
with blueberry preserves, fresh blueberries, honey, basil

Whipped Ricotta,
lemon ricotta, pistachio, hot honey, lemon zest

Strawberry
with goat cheese, prosciutto, balsamic glaze

INSALATA

Arugula Salad, arugula in lemon vinaigrette, goat cheese, pine nuts, fried garbanzo beans **\$12.95**

***Chef Alessandra's Caesar Salad**, romaine in Caesar dressing, croutons, fresh shaved parmesan **\$12.95**

Caprese Salad, fresh mozzarella, tomatoes, basil, balsamic glaze, olive oil **\$12.95**

Cobb Salad, romaine, cherry tomatoes, chopped bacon, chicken, hardboiled egg, avocado, onions, gorgonzola **\$14.95**

add chicken, \$4 / add avocado \$2 to any salad

PANINIS

Turkey Club, ciabatta, turkey, bacon, swiss, romaine, heirloom tomatoes, spicy aioli **\$14.95**

The Italian, ciabatta, prosciutto, tomato, mozzarella, olive oil, balsamic, arugula **\$14.95**

Chicken Pesto, ciabatta, chicken, pesto, tomato, mozzarella, romaine, balsamic **\$14.95**

served with kettle chips
add avocado, \$2

aperitivo

SPARKLING glass/bottle

Cava Pet-Nat, MontRubi, Penedes, 2021 **\$16/60**

Moscato, Marchesi Incisa Felice, Piedmont, IT 2021 **\$11/40**

Rosé Cava, Sumarroca Reserva Brut Penedes, SP 2021 **\$12/44**

Prosecco, Jeio, Brut Veneto, IT **\$9/32**

WHITE glass/bottle

Sancerre, Girard La Garenne, Loire Valley, FR 2022 **\$18/68**

Bourgogne Blanc, Domaine Du Roc Des Boutires, Burgundy, FR 2021 **\$22/72**

Vinho Verde, Calcada, PT 2021 **\$12/44**

Sauvignon Blanc, Chasing Venus, Marlborough, NZ 2022 **\$13/48**

Rosé, Lago, Vinho Verde, PT 2023 **\$11/40**

Vermentino, Argiolas Costamolino Sardinia, IT 2022 **\$13/48**

Riesling, Reinhold Haart, Mosel, GER, 2022 **\$14/52**

Pecorino, Ciu Ciu Le Merlettaie, Offida, IT 2021 **\$14/52**

Chardonnay, Board Track Racer, Columbia Valley, WA 2019 **\$12/44**

Pinot Grigio, Riff Alois Lageder, Veneto, IT 2022 **\$9/32**

RED glass/bottle

Cabernet Sauvignon, Fitch Mountain, Sonoma County, CA 2019 **\$18/68**

Merlot, Plumpjack, Napa Valley, CA 2022 **\$28/108**

Beaujolais, Louis Jadot, Burgundy, FR 2022 **\$14/56**

Pinot Noir, Black Magnolia, Willamette Valley, OR 2021 **\$12/44**

Valpolicella Ripasso, Monte Garbi, Veneto, IT 2020 **\$13/48**

Barbera D'Alba, Daniele Conterno, Piedmont, IT 2019 **\$14/52**

Red Blend, Paulo Laureano Emes Vineyard, Alentejo, PT 2020 **\$11/40**

Chianti Classico, Bibbiano, Tuscany, IT 2021 **\$13/48**

Cabernet Sauvignon, BonAnno, Alexander Valley, CA 2022 **\$14/52**

Malbec, Kaiken, Mendoza, AR 2019 **\$12/44**

Garnacha, Bodegas Borsao, SP, 2020 **\$9/32**

wines by the glass

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have medical conditions

WINE FLIGHTS

White , Sauvignon Blanc (Chasing Venus), Vermentino (Costmamolino), Peccorino (Ciu Ciu)	\$15
Red , Pinot Noir (Black Magnolia), Chianti (Bibiano), Malbec (Kaiken)	\$15
Premium , Bourgogne Blanc (Domaine Du Roc Des Bourtières), Merlot (Plumpjack), Cabernet (Fitch Mountain)	\$28

HAPPY HOUR

	glass
Prosecco , Jeio, Veneto, IT	\$8
Pinot Grigio , Riff Alois Lageder, Veneto, IT 2022	\$8
Garnacha , Bodegas Borsao, SP, 2020	\$8
All Draft Beers	\$6
Mini Meatballs	\$6.95
Bruschettas	\$9.95

Every Tuesday - Thursday
from 3pm-6pm
25% all bottles Wednesday and Thursday

BEER / PRE-CRAFTED COCKTAILS

Trumer Pilsner , draft	\$7
Teneya Creek 702 Pale Ale , draft	\$7
Peroni Lager , draft	\$7
Brew Dog Hazy Jane IPA , draft	\$7
Able Baker El Pato Mexican Lager	\$8
Sculpin IPA	\$8
Rogue Farms Honey Kolch	\$7
Loverboy Hard Hibiscus Lime Tea	\$7
Superbird Tequila Paloma	\$11
Drifter Gin & Tonic	\$12

NON ALCOHOLIC

Coke, Diet Coke, Sprite	\$3
Aqua Panna	\$4
San Pelligrino	\$4
Iced Tea	\$4
Espresso	\$3.50
Capuccino	\$5

SPARKLING

Rosé , Contadi Castaldi Franciacorta Brut, Lombardy, IT	\$72
Champagne , Canard-Duchene, Leonie Brut Cuvee, FR	\$98
Champagne , Blanc De Blancs Petite Jean-Pierre Grand Cru Brut, FR MV	\$156
Champagne , Le Geudard Mes Trois Terroirs Brut, FR	\$238
Champagne , Billiecart-Salmon Blanc de Blanc Grand Cru, FR	\$228

WHITE

Pinot Blanc , Koehler Ruprecht Kabinet trocken, Phaltz, GER 2021	\$48
Peloponnese , Troupis Moshofilero, Fteri, GR 2021	\$42
Alvarino , Calcada, Vinho Verde, PT 2023	\$36
Riesling , Max F Richter, Spatlese, Mosel, GER 2020	\$72
Riesling , Kuhling-Gillot Trocken, Rheinhessen, GER 2021	\$48
Pinot Grigio , Italo Cescon, Veneto, IT, 2022	\$40
Rosé of Syrah , Rileys Rows, North Coast, CA 2020	\$64
Chablis , Raoul Gautherin & Flis, Loire Valley, FR 2022	\$102
Poilly Fuisse , Macon, Burgundy, FR 2022	\$76
Sancerre , Domaine Serge Laporte, Chavignol, FR 2022	\$90
Sauvignon Blanc , Three Brooms, Marlborough, NZ 2023	\$38
Sauvignon Blanc , Whitehall Lane, Napa Valley, CA 2021	\$68
White Blend , Matthiasson, Napa Valley, CA 2021	\$98
Chenin Blanc , Kloof street, Swartzland, ZA 2022	\$52
Vouvray , Vigneau-Chevreau Selection Sec, Loire Valley, FR 2022	\$60
Gewertztraminer , Joseph Cattin, Alsace, FR 2019	\$58
Voignier , Eberle Estate, Paso Robles, CA 2021	\$66
Chardonnay , Morgan Metallico, Monterey, CA 2022	\$46
Chardonnay , Alpha Estate Ecosystem, Macedonia, GR 2022	\$90

house specials + beer

wines by the bottle

RED

Pinot Noir , Jadot Cote Beaune Villages, Burgundy, FR 2022	\$52
Pinot Noir , Quartz Reef Estate, Bendigo-Central Otago, NZ 2018	\$112
Pinot Noir , Ken Wright Cellars, Willamette Valley, OR 2022	\$64
Chinon , Domaine Couly-Dutheil La Baronnie Madeleine, Loire Valley, FR 2018	\$98
Nero D' Avola , Caruso e Minini, Marsala, IT 2020	\$46
Ripasso Valpolicella , Buglioni Buglardo, Veneto, IT, 2019	\$72
Barbera D'Asti , La Spinetta, Ca Pian, Piedmont, IT 2020	\$76
Barbaresco , Azienda Vitivinicola Piazza Arge, Piedmont, IT 2018	\$120
Merlot , Nine Hats, Columbia Valley, WA 2018	\$52
Chateauneuf Du' Pape , Domaine De La Charbonniere, Rhone Valley, FR, 2020	\$98
Rosso Di Montalcino , Sangiovese, Fattoi, Tuscany, IT 2021	\$82
Tempranillo , Tridente, Gota De Arena, Costilla Leon, SP 2018	\$66
Proprietary Blend , David Arthur, Napa Valley, CA 2019	\$160
Cabernet Blend , Tre Leoni, Whitehall Lane, Napa Valley, CA 2019	\$76
Cabernet Sauvignon , Whitehall Lane, Napa Valley, CA 2021	\$126
Cabernet Sauvignon 1/2 BTL, Duckhorn, Napa, CA 2020	\$84
Cabernet Sauvignon , Shafer, Stags Leap District, Napa Valley, CA 2021	\$264
Brunello Di Montalcino , Fanti, Tuscany, It 2019	\$108
Syrah , Crozes Hermitage, Rhone Valley, FR, 2020	\$90
Shiraz , Oliverhill Red Silk, Mclaren Vale, ZA 2019	\$52
Amarone , Della Valpolicella Classico, Buglioni, Veneto, IT 2018	\$142
Amarone , Della Valpolicella Classico, Tommasi, Veneto IT, 2019	\$174
Barolo , Parusso, Piedmont, IT 2019	\$152
Zinfandel Blend , Angels & Cowboys, Sonoma County, CA 2021	\$54
Zinfandel , MDW Earthquake, Lodi, CA 2021	\$64

wines by the bottle

BREAKFAST

Avocado Pesto Toast , sliced avocado, pesto, balsamic glaze, arugula	\$8.95
Avocado Egg Toast , smashed avocado, onions, shaved egg, shaved parmesan	\$8.95
Egg Salad Toast , egg salad, arugula, topped with shaved egg	\$8.95
Berries N' Cream Toast , cream cheese, blueberry preserves, fresh blueberries, cinnamon	\$8.95
* Salmon Lox Toast , salmon lox, cream cheese, red onions, capers, arugula	\$9.95
Bagel , with cream cheese, add jam or honey, \$1.50	\$4.95
Egg Bites , 2 cheese egg bites drizzled with spicy aioli	\$6.95
Bacon Bagel Sandwich , bacon, mortadella, egg, swiss, cream cheese	\$7.95
Quiche , bacon, florentine, or italian, as available	\$7.95
Pastries , muffins, croissants, scones, as available	
add bacon, avocado, salmon, or shaved egg to any breakfast, \$2	

DOLCE

Dessert of the Day , Chef Flemmings rotating desserts	\$6.95
Affogato , vanilla gelato, espresso, shaved chocolate, teddy gram cracker	\$8.95
Vanilla Gelato , add chocolate or caramel drizzle 1.50	\$5.95

DESSERT WINE

Port , Tawny Kopke 20yr, Douro Valley, PT	\$14
Late Harverst , Royal Tokaji, Tokaj, HU 2018	\$13

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before + after