

SNACKS

MARINATED OLIVES (GF) 8
marcona almonds / lupini beans

IMPOSSIBLE CIGARS 14
almond yogurt

ZUCCHINI BLOSSOMS 15
almond ricotta

ZA'ATAR FLATBREAD (GFO) 12
kopanista red pepper / sabzi

CALAMARI FRITTI (GF) 15
diablo sauce / lemon

CHARRED RICOTTA (GFO) 14
apricot glaze / grilled sourdough

"CRAB CAKES" (GFO) 14
hearts of palm / horseradish aioli

ARTICHOKE OYSTERS (GF) 12
crispy oyster mushroom
béarnaise / kelp caviar

BAKED MUSHROOM SCALLOPS (GFO) 14
whole grain mustard cream

SOUPS

LEEK & CELERY ROOT (GF) 6
za'atar / olive oil

MUSHROOM FRENCH ONION (GF) 6
barley / micro celery

SALADS

CAESAR (GFO) 13
choice of kale or little gem
garlic focaccia croutons
house caesar dressing

WINTER CHOP (GF) 13
avocado / cucumber / kohlrabi
jalapeno lime vinaigrette

LITTLE GEM (GF) 13
fresh herbs / toasted walnuts
parmesan / walnut vinaigrette

BABY BEET (GF) 14
grapefruit and cara cara oranges
candied walnuts / frisée / balsamic

PIZZAS

TRUFFLE BIANCO (GFO) 15
wild mushrooms / almond truffle cream

SPICY MEATBALL 15
housemade meatballs
calabrese peppers / almond ricotta

VEGETABLES

EGGPLANT FILET (GF) 14
parsnip puree / horseradish demi

LOLLIPOP KALE (GF) 11
golden raisins / calabrese peppers
pine nuts

SPICY DELICATA SQUASH (GF) 12
roasted cipollini onions
black garlic / quince caramel

BRAISED TURNIP (GF) 14
oven roasted onion
fermented pear glaze

TRUFFLE POTATOES (GF) 12
fresh thyme / shaved parmesan

GRILLED CABBAGE (GF) 12
caraway seeds / aleppo pepper
pickled fresno chillies / tahini yogurt

HOMEMADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) 19

LASAGNA 20
almond ricotta / spinach / marinara

RISOTTO DEL GIORNO (GFO) MP

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

SPAETZLE 24
porcini mushroom / roasted chestnuts

SPAGHETTI CARBONARA (GFO) 19

SPICY RIGATONI VODKA 22

FETTUCCINE ALFREDO (GFO) 19

PROTEINS

HOUSEMADE LENTIL
TEMPEH PICCATA (GFO) 18

SPICED CHICKPEAS (GF) 14
matbucha sauce

BRAISED LENTILS & TREVISO (GFO) 14
figs / smoked onions / balsamic
crispy fingerling potatoes

HOMEMADE ITALIAN SAUSAGE (GF) 16
peppers / onions / tomato
demi sauce

MOUSSAKA (GF) 18
eggplant / bechamel / Impossible meat

SCALLOPINI PARMESAN
or MILANESE 20

EXECUTIVE CHEF SCOT JONES

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.

(GF) = GLUTEN FREE / OUR PLANT-BASED SEASONAL MENU IS LOCAL & ORGANIC WHEN POSSIBLE.
We respectfully decline modifications to our dishes.