



SNACKS

Sweet & spicy walnuts	3.5
Warm sourdough boule, pesto, sea salt	4
French or wheat baguette slice	1.5
Warm olive bowl, cumin, garlic confit	5
Dates, chorizo, spicy tomato ragu	8
Bowl of creamy tomato soup	5.5
Camembert en croute, apricot, cranberry, pecans	8
Fresh mozzarella, baby tomatoes, olive oil, sea salt, balsamic	7.5
Deviled eggs, smoked trout	4
Hummus, harissa, olive oil, warm flatbread	6
Avocado puree, house made plantain chips	9
Prosciutto, melon, goat cheese, balsamic, olive oil	12
Artisanal cheese plate	10
Charcuterie: genoa salami, hot cappicola, mortadella, smoked ham	11
Warm goat cheese, thyme, roasted peppers	7
Beef carpaccio, ricotta salata, caper vinaigrette	10
Warm blue cheese & bacon dip	7

SALADS

Chopped	7
Caesar	6.5
Greek	7
Fresh vegetables, spinach, honey tarragon vinaigrette	6.5
Pear & Roquefort	7
Panzanella, giant white beans, capers, tomato, champagne vinaigrette	6.5
Organic field greens, herbs, balsamic vinaigrette	5.5
Spinach, red onion, bacon, parmigiano reggiano, croutons	6.5
Crispy squid, edamame, carrots, bean sprouts, cucumbers, tomatoes, soy-sesame vinaigrette	8
Beets, citrus, goat cheese, lemon vinaigrette	7
Tortellini, kalamata olives, artichokes, scallions, champagne vinegar	7
Smoked salmon, fennel, apple, fresh horseradish, lemon-dill vinaigrette	8
Orzo, mint, tomato, cucumber, feta, olives	6
Tomatoes, fresh corn, basil, blue cheese & balsamic vinaigrette	6.5
Green beans, baby tomatoes, corn, garlic	6

TARTINES

Albacore tuna nicoise	9
Curry chicken, granny smith apple	9
Prosciutto, mozzarella, pesto	12
Fresh mozzarella, roasted tomato, basil	10
Smoked ham, brie de meaux, sliced pear, honey	11
Rare roast beef, cabrales, horseradish, balsamic onion marmalade	11
Bresaola, goat cheese, arugula, truffle oil	12
Ricotta, roasted pepper, kalamata olives	9
Genoa salami, tapenade, hot banana peppers, pecorino pepato	11
Asparagus, prosciutto, roasted tomatoes, shaved parmigiano reggiano	12
Smoked salmon, red onion, capers, cucumber	11

MAINS

Miso glazed cod	16
Roasted chorizo	12
Slow roasted salmon	14
Grilled N.Y. steak	20
Mussels & clams	12
Jumbo shrimp chimichurri	15
Pulled pork tinga	13
Braised short ribs, balsamic sauce	18
Rosemary roasted chicken	14
Braised lamb shanks	16

SIDES

Braised collards, smoked bacon	5
Warm asparagus, parmigiano reggiano	6
Potato gratin	6
Oven roasted tomatoes	4
Candied sweet potatoes	5
Pomme Frites, basil aioli	5
Truffle Frites, parmigiano reggiano, truffle aioli	9
Potato confit, fresh herbs	5
Sweet corn spoonbread	5
Mashed Yukon golds	6
Cauliflower gratin	6



Bubbly	glass	bottle
Banfi Rossa Regale		39
Mionetto "Il" Proseco di Veneto	8.5	26
Mumm Napa Cuvee M		38
Veuve Clicquot		98
Moet & Chandon White Star		81
Jacob's Creek Brut Cuvee	7.25	24

Whites		quartino	bottle
Torres Vina Esmerelda	Moscatel/Gewurztraminer	9	26
Spanish Quarter	Chardonnay/Albarino	8	23
Jekel	Reisling	9	26
Dr Loosen "Dr L"	Reisling		24
Mandra Rossa	Fiano	10	28
Champalou	Vouvray		35
Hippolyte Reverdy	Sancerre		48
Miner	Viogner		39
Caymus Conundrum	Blend		47
Kim Crawford	Sauvignon Blanc	13	38
Cambria "Katherine's Vineyard"	Chardonnay		39
Hogue "Genesis"	Reisling		31
Raymond Reserve	Chardonnay	12	33

Reds		quartino	bottle
Michele Chiarlo	Barbera D'Asti		24
Chateau St. Michelle "Orphelin"	Blend	9	25
La Ninota Priorat	Blend	11	28
Secreto	Syrah		28
Zenato Valpolicella Classico	Corvina/Sangiovese/Rondinella		30
Klinker Brick Old Vine	Zinfandel	13	35
Cherry Hill Estate	Pinot Noir		54
Franciscan Magnificat	Blend		79
Domaine Drouhin	Pinot Noir		80
Folie a Deux	Merlot	13	35
Coppola Claret	Blend	14	36
Shingleback	Shiraz		38
Artesa "Elements"	Blend	17	47
Antinori "Peppoli" Chianti Classico	Sangiovese		48
Terra D'Oro "S.H.R."	Zinfandel		51
Picket Fence	Pinot Noir	15	41
Luigi Righetti Amarone	Corvina/Rondinella/Molinara		59
Willamette Valley	Pinot Noir		57
Chateau Graves de Bert	Merlot		45
Casa La Postole "Cuvee Alexander"	Cabernet Sauvignon	17	47
Chateau Souvrain	Syrah		27
Luzon Jumilla	Blend	13	35
Heger Baden	Pinot Noir		43
Roshambo "The Reverand"	Zinfandel		55
Chateau Potelle "Cougar's Pass"	Blend		52
Stephan Vincent	Merlot		60
Zig Zag Zin	Zinfandel		31
Joseph Drouhin "Vero"	Pinot Noir		38
Baron De Ley Reserva	Rioja		32
Domaine Lucien Pommard	Pinot Noir		42

Beer		
Tap: Tripel (Brugge)	10oz.	4.75
Bottle: Amstel Lite, Bass, Blue Moon, Goose Island 312, Stella, Guinness	12oz.	4
Special: Duchess de Bourgogne	12oz.	12