
ARTISAN CHEESE FLIGHTS

rustic bread, fruits, honey comb & fig jam

AROUND THE WORLD | 18

Manchego, Spain (sheep)

1 yr aged + zesty exuberance + firm + dry

Humboldt Fog, Cypress Grove, CA (goat)

creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)

soft ripened + buttery + hints of mushroom

CHEF'S AMERICAN PICK | 18

Clothbound Cheddar, Jasper Hill, VT (cow)

robust flavor + sweet & nutty body

Point Reyes Blue, CA (cow)

semi soft + blue veined + mellow blue flavor

Coupole, Vermont Creamery, VT (goat)

creamy + sweet rind + ripened flavor + hazelnuts

CHARCUTERIE BOARD | 22

prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese

roman-style artichokes + gherkins + whole grain mustard

TASTE & SHARE

WAGYU MEATBALLS | 14

san marzano tomato- basil sauce

herb ricotta + reggiano + rustic bread

* AHI TARTARE | 16

avocado + cucumber + cilantro

vine ripened tomato + citrus olive tapenade

GOAT CHEESE BEIGNET | 12

goat cheese + honey + cracked pepper

FRITTO MISTO | 15

calamari + shrimp + shishito peppers

spicy san marzano marinara

CAESAR SALAD | 12

baby romaine + caesar dressing

parmesan cheese + paesano croutons

FIG & GORGONZOLA BRUSCHETTA | 10

mission figs + balsamic glaze

LOBSTER & SHRIMP POTSTICKERS | 15

fresno chilies + spicy lemon sauce

GRILLED CHEESE & TOMATO SOUP | 12

taleggio cheese panini + white truffle oil

CRAB GRATIN | 16

jumbo lump crab meat

portobella mushrooms + fontina cheese

STONE FIRED PIZZA

MARGHERITA | 15

san marzano pizza sauce + whole basil + fior di latte

THE BUTCHER | 18

fresh mozzarella + prosciutto + capicola + soppressata

san marzano pizza sauce + oregano

PEAR & GORGONZOLA | 17

d'anjou pear + caramelized onion + basil + honey + parmesan

* CRÚ STEAK | 22

beef tenderloin + red onion + mixed greens + gorgonzola

mozzarella + balsamic glaze

BLACK TRUFFLE PIZZA | 18

chanterelle mushroom + fontina + mozzarella + parmesan

truffle butter + shaved black truffles

FAVORITES

* FILET MIGNON | 36

8 oz filet + truffle potato gratin + green beans

point reyes blue cheese + rosemary chianti sauce

PAN ROASTED CHICKEN PICCATA | 24

roman-style artichokes + capers

cherry tomatoes + rosemary + broccolini

CAST IRON SEARED SEA SCALLOPS | 30

spinach parmesan risotto + golden tomato marinara

PAN SEARED SCOTTISH SALMON | 26

fingering potato + fresh fennel + green beans + lemon-thyme sauce

BRAISED SHORT RIB | 25

butternut squash risotto + roasted portobello mushrooms

rosemary demi

DESSERTS

CRÈME BRÛLÉE | 8

vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 9

vanilla whipped cream + raspberry sauce

TIRAMISU | 8

*leghorn sauce
chocolate shavings*

10.20

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.