
TASTE & SHARE

WAGYU MEATBALLS | 17
san marzano tomato basil sauce
herb ricotta + reggiano + rustic bread

GOLDEN & CANDY STRIPE BEET SALAD | 15
petit green beans + evoo
herbed goat cheese

GOAT CHEESE BEIGNETS | 14
goat cheese + honey + cracked pepper

CRÚ SHAKING BEEF | 16
beef tenderloin + ginger soy glaze

BURRATA & ROASTED TOMATOES | 14
pistachio + evoo + rustic bread

LITTLE GEM CAESAR SALAD | 13
caesar dressing + parmesan cheese + croutons

MEDITERRANEAN FLATBREAD | 16
goat cheese + artichokes + olives
roasted peppers + tomatoes

SHRIMP POTSTICKERS | 17
fresno chilies + sweet chile ponzu

NEW ZEALAND LAMB LOLLIPOPS | 17
pistachio pesto

EDAMAME HUMMUS | 13
herb flatbread + english cucumber + evo

FRITTO MISTO | 18
Point Judith (USA) calamari + shrimp
spicy san marzano marinara

GRILLED CHEESE & TOMATO SOUP | 15
talleggio cheese panini + white truffle oil

CHARCUTERIE BOARD | 26

prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese
roman-style artichokes + gherkins + whole grain mustard

BUILD YOUR OWN CHEESE FLIGHT

rustic bread, fruits, honey comb & fig jam

THREE CHEESE OPTION 24

add prosciutto 6

FOUR CHEESE OPTION 28

add soppressata 5

Manchego, Spain (sheep)
1 yr aged + zesty exuberance + firm + dry

Pecorino Tartufo, Italy (sheep)
black truffle + a chorus of butter & salt

Humboldt Fog, Cypress Grove, CA (goat)
creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)
soft ripened + buttery + hints of mushroom

Clothbound Cheddar, Jasper Hill, VT (cow)
robust flavor + sweet & nutty body

La Tur, Italy (goat + sheep + cow)
bloomy rind + rich earthiness + full flavored

Aged Gouda, Netherlands (cow)
full bodied + hint of butterscotch

Nancy's Camembert, Old Chatham, NY (sheep + cow)
creamy + soft ripened + buttery

STONE FIRED PIZZA

MARGHERITA | 18
san marzano pizza sauce + whole basil + fior di latte
add wagyu meatballs | 5

THE BUTCHER | 20
fresh mozzarella + prosciutto + capicola
soppressata + san marzano pizza sauce + oregano
add wagyu meatballs | 5

PEAR & GORGONZOLA | 19
d'anjou pear + caramelized onion
basil + honey + parmesan

FAVORITES

CAST IRON SEARED PRIME BISTRO STEAK | 34
truffle potato gratin + petit green beans

CAST IRON SEARED JUMBO SHRIMP | 32
red argentine shrimp + spinach parmesan risotto
heirloom tomato butter sauce

HERB ROASTED SALMON | 30
petit green beans + campari tomato
lemon dill butter

CHICKEN ALLA FRANCESE | 24
spicy garlicky broccolini + lemon herb sauce

CHOCOLATE FONDUE FOR TWO

toasted poundcake + marshmallows + strawberries + bananas brûlée + pineapple | 24

* 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.