

GREENS

Arugula (GF)	13
tomato, shaved parmesan, olive oil, aged balsamic	
Caesar	9 sm 13 lg
croutons, parmesan	
Endive (GF)	19
pear, gorgonzola, candied walnuts, champagne vinaigrette	
Mushroom & Frisee (GF)	22
goat cheese, pancetta, six minute egg, candied garlic vinaigrette	
Cobb Salad (GF)	26
chicken, bacon, blue cheese, corn, gem tomato, avocado, six minute egg, butter lettuce, green goddess	

Salad Additions 8 each

Chicken Breast	Sautéed Prawns	Arctic Char
Flat Iron Steak	Smoked Salmon	Prosciutto

Noodles

Spaghetti alle Vongole	28
clams, white wine, garlic, butter, herb bread crumbs (GF available)	
Ox Tail Ragu	29
orecchiette, pickled mustard seeds, pecorino, kale (GF available)	
Cheese Sacchetti	25
pine nuts, butter sauce, aged balsamic, parmesan	

Modification requests are done upon approval of the Chef

18% Gratuity will be added for groups of 8 or larger