

DINNER

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| Knotty Garlic Bread (Vegetarian) | 10 |
| herbed garlic butter, pecorino | |
| Cauliflower (GF& Vegan) | 15 |
| pickled golden raisins, pine nuts, lemon-caper vinaigrette | |
| Warm Potato Salad (GF) | 10 |
| bacon, corn, garlic & dill dressing | |
| Shrimp Scampi | 20 |
| tiger prawns, garlic butter, roasted fennel, tarragon, grilled baguette (GF- remove baguette) | |
| Skillet Mac & Cheese (Vegetarian) | 18 |
| mozzarella, gruyere, herb crumb crust | |
| Sticky Pork Belly Bites (GF) | 15 |
| madeira glaze, fennel pollen | |
| Mezze Platter (Vegetarian) | 22 |
| hummus, feta, marinated olives, artichokes & peppers, flat bread | |
| Arugula Salad (Vegetarian & GF) | 15 |
| cherry tomatoes, grana padano, pine nuts, aged balsamic | |
| Kale Caesar | 14 |
| tuscan kale, brioche croutons, grana padano | |
| Caprese Salad (GF & Vegetarian) | 16 |
| fior di latte, heirloom tomatoes, basil, aged balsamic | |
| Niçoise Salad (GF) | 22 |
| seared Albacore tuna, cherry tomatoes, Niçoise olives, green beans, egg, grainy mustard vinaigrette | |
| Butchers Daily Cut | MP |
| Ask your server for details | |
| Catch of the Day | MP |
| Ask your server for details | |
| Risotto | 28 |
| smoked ham, feta, roasted corn, summer vegetables | |
| Vongole | 26 |
| manila clams, linguini, white wine, anchovy bread crumb | |
| Grilled Humboldt Squid | 28 |
| chorizo, corn succotash, smoked paprika emulsion | |
| Confit Duck Leg | 29 |
| asian pear and citrus slaw, cashews, sesame-hoisin aioli | |
| Veal Milanese | 28 |
| crispy breaded veal, topped with arugula tomato salad, parmesan | |
| BBQ Baby Back Ribs | 34 |
| warm potato salad, coleslaw, house-made cornbread | |

All modification requests are done upon approval of the Chef