

APPETIZER & SALADS

thai coconut chicken soup, red curry, jasmine rice, shiitake, cilantro, scallion 15

baby spinach, berries, cucumber, mint, pine nuts, feta 20

baby greens, sherry shallot vinaigrette 15

organic lacinato kale salad, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 19

caesar BLT, anchovy dressing, bacon, olives, tomatoes, croutons 19

crispy squid, herb aioli, arabiatta sauce, lemon 20

EGGS & NOT SO ITALIAN

(egg dishes made with organic eggs, served with roasted potatoes & greens)

eggs benedict, canadian bacon, english muffin, hollandaise 19

frittata, asparagus, caramelized onions, goat cheese 18

shakshuka, spiced tomato pepper stew, poached eggs, harissa 19

asparagus milanese, eggs over easy, parmesan 18

french toast, brioche, strawberries, gianduja 17

SIDES

toasted seven grain bread 5 / two eggs any style* 8

bacon 7 / rosemary potatoes 6

SANDWICHES

(choice of mixed greens, fries, or roasted potatoes)

croque madame, brioche, applewood ham, mornay sauce, dijon, fried egg 19

grilled chicken, seven grain bread, herb mayo, bacon, tomato, romaine 20

prosciutto, mozzarella, arugula, sundried tomato jam, toasted baguette 19

PIZZA & PASTA

gluten free available: pasta \$3 / pizza \$4

margherita pizza, mozzarella, tomato, oregano, basil 18

caprina pizza, fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 20

panuozzo pizza, sausage, tomato, crushed red pepper, mozzarella 19

rigatoni, sausage, peas, cream, spicy tomato 28

penne puttanesca, olives, capers, garlic, spicy tomato 26

fusilli col buco, leeks, prosciutto, egg yolk, pecorino romano 28

ENTREES

grass fed aged ribeye steak(14oz), rosemary fries, herb aioli 46

market fish, blistered vegetables, herb oil, anson mills polenta di riso, ramp pesto 40

half roasted cauliflower, toasted chickpea puree, oyster mushrooms, hazelnut relish 26

*excluding hard boiled eggs