

APPETIZERS & SOUPS

stracciatella soup, chicken broth, kale, eggs, parmesan cheese 11

baked marinated olives, chunks of parmesan, aged balsamic 9

grass fed beef meatballs, tomato sauce, parmesan polenta 13

crispy squid, arrabbiata sauce or herb cornichon aioli 14

eggplant parmigiana, tomato sauce, basil 13

SALADS

local Sky Farms baby greens, sherry shallot vinaigrette 11

caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 14

organic lacinato kale salad, Tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil, balsamic 14

burrata, heirloom tomato, basil, sea salt, balsamic vinaigrette 14

mozzarella, avocado, prosciutto, baby greens, balsamic 14

PIZZA *gluten free available +3*

margherita: mozzarella, tomato, oregano, basil 16

caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 18

cipolla: natural bacon, red onion, olives, tomato, mozzarella 17

panouzzo: sausage, tomato, hot pepper, mozzarella 17

Please inquire about our barn site next door for your private event.

We cater small intimate dinners to large affairs; we will be happy to give you a tour.

We also do large off premise catering for any occasion.

PASTA & RISOTTO *gluten free available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 19

rigatoni, sausage, peas, cream, spicy tomato 22

potato gnocchi, tomato, broken burrata, basil 22

spinach ricotta ravioli, seasonal squash, butter, lemon 22

fusilli Bolognese, ricotta, olive oil 21

linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce 23

risotto, preparation changes daily P/A

MAIN DISHES

slowly roasted salmon, corn pudding, cherry tomato vinaigrette 29

classic chicken parm, linguine, tomato, basil 28

pork filet scallopine, capers, lemon butter, broccoli, polenta 28

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 42

quinoa bowl, seasonal vegetables 19

add chicken 7 salmon 11 wild gulf shrimp 9

SIDES 8

broccoli, garlic, shallot, olive oil, aged balsamic

rosemary fries, herb aioli

seasonal vegetables

corn pudding, lime, cayenne

We partner with local and organic farmers and purveyors in order to provide our guests with the best produce, meats, and cheeses.

Some of the farms and purveyors we partner with are: Sunfrost Farms, Hepworth Farms, Round Top Farm & Kitchen, Little Leaf

Farms, Lioni Latticini, North Country Smokehouse, La Belle Farms, Blackhorse Farm