



3oz wine suggestion below each plate

STARTERS

CITRUS CURED OLIVES / 10

Orange, Thyme, EVOO
Equipo Navazos Sherry NV / 7

EDAMAME / 11

Furikake, Sesame, Lime, Chiles
Artemis Karamolegos Assyrtiko Feredini 2022 / 10

TOASTED SOURDOUGH / 12

Warm Ricotta, Garlic, EVOO, Rosemary
Bertha Cava Brut Nature 2022 / 6

BURRATA / 18

Tomato Confit, Basil, Pine Nuts, Garlic Crostino
Proprieta Sperino Piemonte Rosa del Rosa 2024 / 9

SQUASH BLOSSOMS / 22

Zucchini, Stracciatella, Basil, Peppers, Olives
Domaine du Bagnol Cassis Rose 2024 / 10

SICILIAN FRIED CHICKEN / 18

Lemon, Oregano, Aleppo, Honey
Cave de Bissey Cremant de Bourgogne / 7

TOMATO GAZPACHO / 18

Shrimp, Cucumber, Radish, Peppers, Croutons
Arnot-Roberts Ribolla Gialla 2022 / 15

SALADS

ARUGULA SALAD / 16

Roasted Peppers, Eggplant, Mozzarella, Pecorino Romano
Domaine du Bagnol Cassis Rose 2024 / 10

MIXED GREENS SALAD / 15

Tomato, Olives, Zucchini, Parmigiano, Lemon Vinaigrette
Chateau de la Cormerais Gros Plant du Pays Nantes 2024 / 6

ROMAINE SALAD / 16

Cucumber, Tomato, Onion, Radish, Blue Cheese Dressing
Lieu Dit Chenin Blanc 2023 / 8

LUNCH MENU

12 PM - 3 PM

CHARCUTERIE

\$6 Each Mix & Match

JAMON SERRANO	Andalucia, Spain
PROSCIUTTO DI PARMA	Il Fresco
CAPOCOLLO	Terra di Siena
SALAME AL FINOCCHIO	Tuscany, Italy
BRESAOLA PUNTA D'ANCA	Bernina
IBERICO CHORIZO	Rioja, Spain
SAUCISSON BASQUESE	Salumeria Biellese

ARTISAN CHEESE

PECORINO SARDO	Sardinia, Italy
CAMEMBERT	Hudson Valley, NY
GORGONZOLA DOLCE	Lombardia, Italy
TALEGGIO	Lombardia, Italy
COMTE	France
MANCHEGO	Spain
ROCCOLINO MEDITERRANEO	Valteleggio, Lombardia

MAIN COURSE

BLTA SANDWICH / 22

Neuske's Bacon, Romaine, Heirloom Tomato, Avocado, Mayo
Clos Venturi 'Le Clos' Rouge 2022 / 14

CRAB CAKE SANDWICH / 24

Lettuce, Tomato, Remoulade Sauce, Old Bay Chips
Domaine Sequinot-Bordet Chablis 2023 / 8

FISH SANDWICH / 18

Beer Battered Fluke, Pickles, Cole Slaw, Tartar Sauce
Giovanni Almondo Roero Arneis Vigne Sparse 2024 / 8

PAPPARDELLE / 24

Duck Confit, Mushroom, Pangrattato, Truffle Cream
Chateau de Chamilly Mercurey 2021 / 15

PERRYVILLE BURGER / 24

Brioche, Cheddar, Bacon, Mac Sauce, French Fries
Treana Cabernet Sauvignon 2022 / 8

BAVETTE STEAK / 42

Grilled Beans, Scallions, Potatoes, Olives, Chimichurri
Silver Ghost Cabernet Sauvignon Oakville 2023 / 15

DESSERTS

CHOCOLATE TORTE / 12

Cherry, Hazelnut, Crème Anglaise
Domaine de Rancy Rivesaltes 2000 / 14

CHEESECAKE / 12

Raspberries & Cocoa Streusel
Kyoto Distillery Ki No Bai Plum & Berry Liqueur / 20

PEACH PIE / 12

almond streusel & vanilla ice cream
Kopke 10 Year White Port / 14

SELECTION OF (3) ICE CREAM & SORBET / 12

Ice Cream - Chocolate, Strawberry, Vanilla
Sorbet - Raspberry, White Peach, Mango