



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
Bedrock Wine Co. Ode to Lulu Rose 2024 /9

SQUASH BLOSSOMS / 17

Zucchini, Stracciatella, Basil, Peppers, Olives
Schiavenza Dolcetto d'Alba 2023/ 5

SICILIAN FRIED CHICKEN / 18

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

GRILLED ASPARAGUS / 18

Prosciutto, Fontina, Egg Yolk, Herb Salad
Arnot-Roberts Ribolla Gialla 2022 (Orange)/ 15

SALADS

BEET SALAD / 16

Frisée, Mache, Goat Cheese, Honey, Focaccia
Olivier Foucher Sancerre Le Chant du Silex 2023 / 12

SPRING VEGETABLE SALAD / 24

Mixed Greens, Radish, Pistachio
Pierre-Yves Colin-Morey Bourgogne Rose 2023 / 14

ROMAINE SALAD / 16

Cucumber, Tomato, Onion, Radish, Blue Cheese Dressing
Cascina Penna-Currado Timorasso E.P. 2023 /15

LUNCH MENU

12 PM - 3 PM

CHARCUTERIE

\$6 Each Mix & Match

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

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
Verdier-Logel La Volcanique 2023 /7

CRAB CAKE SANDWICH / 24

Lettuce, Tomato, Remoulade Sauce, Old Baby Chips
Jean et Sébastien Dauvissat Chablis Saint-Pierre 2023 /12

PERRYVILLE BURGER / 24

Brioche, Cheddar, Bacon, Mac Sauce, French Fries
Silver Ghost Cab Sauv Napa Valley 2022/ 11

FISH SANDWICH / 18

Beer Battered Fluke, Pickles, Cole Slaw, Tartar Sauce
Albert Boxler Sylvaner 2023 /12

BRODETTO / 36

halibut, bass, Mussels, Shrimp, Fennel & Tomato Broth
Domaine Arlaud Bourgogne Roncevie 2022 /15

STEAK FRITES / 42

8oz Angus Sirloin, Spinach, Pearl Onions, Truffle Fries
Bedrock Cab Sauv Sonoma County 2022/ 15

DESSERTS

CHOCOLATE TORTE / 12

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

BREAD PUDDING / 12

Brioche, Maple Pears, Walnuts
Emilio Lustau Rare Cream Solera Superior /7

OLIVE OIL CAKE / 12

Blueberries, Whipped Ricotta, Almonds
Kopke 10 Year White Port/14

SELECTION OF (3) ICE CREAM & SORBET / 12

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