

OYSTERS

FRESH SHUCKED OYSTERS - \$3.50 EACH / 12 FOR \$40
{ Mignonette / Horseradish / Lemon / Hot Sauces }

PIZZA

All Pizzas Topped with Our House Blended Mozzarella Cheese

Vegan Cheese / Gluten Free Crust - \$5

Finishers - Honey Drizzle / Sesame Crust / Everything Bagel Crust / Fennel Oil / Garlic Oil / Chili Oil - \$0.50

HOUSE GARLIC DIP \$1

SAN MARZANO TOMATO SAUCE

RED 1 (V) - \$21

Grana Padano / Basil / Garlic Oil

RED 2 - \$22

Pepperoni / Tomato / Grana Padano / Basil / Garlic Oil

RED 3 - \$23

Pepperoni / Smoked Sausage / Sundried Tomatoes / Pepperoncini Peppers

RED 4 - \$23

Smoked Sausage / Mixed Mushrooms / Red Onions / Arugula / Chilis

RED 5 (V) - \$22

Red Peppers / Sundried Tomatoes / Mixed Mushrooms / Black Olives / Grana Padano / Basil

RED 6 - \$23

Grilled Chicken / Applewood Bacon / Red Peppers / Pickled Jalapenos

RICOTTA CREAM SAUCE

WHITE 1 (V) - \$21

Grana Padano / Basil / Garlic Oil

WHITE 2 (V) - \$22

Mixed Mushrooms / Caramelized Onions / Arugula / Chili Oil

WHITE 3 - \$22

Roasted Butternut Squash / Red Onions / Apples / Maple Syrup

WHITE 4 - \$23

Prosciutto / Artichokes / Apple / Honey Drizzle

WHITE 5 - \$23

Pork Belly / Caramelized Onion / Blue Cheese / Arugula / Balsamic Glaze

WHITE 6 - \$23

Grilled Chicken / Applewood Bacon / Sundried Tomatoes / Black Olives / Fennel Oil

STARTER / SHAREABLE PLATES

ROTATING CHARCUTERIE & CHEESE BOARD - \$35 / \$55

MEZZE TRIO (V) - \$35

{ GREEK PITA / CROSTINI / CUCUMBER / CARROTS / BELL PEPPER / AGED CHEDDAR / TZATSIKI / HUMMUS / SPICY GOAT CHEESE DIP }

TRUFFLE CHIPS (V) (GF) - \$12

{ DILL PICKLE DIP }

CRISPY BRUSSEL SPROUTS - \$21

{ BLUE CHEESE CREAM SAUCE / BACON / BALSAMIC GLAZE }

CRISPY CALAMARI - \$24

{ HERITAGE GREENS / BELL PEPPERS / CARROTS / RED ONIONS / WALNUTS / LEMON HONEY VINAIGRETTE }

SHRIMP FRA DIAVOLO - \$26

{ DIAVOLO RED SAUCE / GRILLED BAGUETTE / FRESH HERBS }

KALE CAESAR SALAD - \$23

{ APPLEWOOD BACON / GRANA PADANO / CROUTONS / CREAMY GARLIC DRESSING / LEMON WEDGE }

SMOKED SALMON SALAD - \$25

{ HERITAGE GREENS / CUCUMBERS / RED ONIONS / CAPERS / RED RADISH / DILL DIJON HONEY VINAIGRETTE }

ENTRÉE PLATES

WAGYU BURGER - \$32

{ BRIOCHE BUN / AGED CHEDDAR / CARAMELIZED ONIONS / TRUFFLE AIOLI / FRITES / SALAD }

AHI TUNA - \$28

{ COCONUT LENTILS / CURRY CARROTS / LEMON GREEK YOGURT }

PROSCIUTTO & MUSHROOM PAPPARDELLE - \$26

{ MARSALA WINE / CREAM / GRANA PADANO }

PORK BELLY - \$36

{ FINGERLING POTATOES / CARROTS / WHISKEY BACON JAM }

STEAK & FRITES - \$44

{ GRILLED ANGUS STRIPLOIN / DEMI GLACE / TRUFFLE AIOLI }

DESSERT

CRÈME BRULEE - \$14

PISTACHIO CHOCOLATE MOUSSE CAKE - \$14

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERT - RED BERRY LOG CAKE - \$14