

OYSTERS

Select Fresh Oysters ~ \$3.50 each ~ 12 for \$40 ~ 18 for \$55

[SERVED WITH MIGNONNETTES, FRESH HORSERADISH, LEMON, HOT SAUCES]

PIZZAS

[ALL PIZZAS TOPPED WITH OUR HOUSE BLENDED MOZZARELLA & FIOR DI LATTE CHEESES]

ADDITIONAL FINISHINGS: VEGAN CHEESE (CASHEW) / GLUTEN FREE CRUST ~ \$5

CHILI OIL / GARLIC OIL / ROSEMARY OIL / RED CHILIS / PICKLED JALAPENOS / HONEY CRUST / SESAME CRUST / EVERYTHING BAGEL CRUST ~ .50

~ SAN MARZANO TOMATO SAUCE ~

Red 1 (v) ~ \$18

[GRANA PADANO / BASIL / GARLIC OIL]

Red 2 ~ \$19

[PEPPERONI / GRAPE TOMATOES / GRANA PADANO / BASIL / GARLIC OIL]

Red 3 ~ \$20

[PEPPERONI / SMOKED SAUSAGE / SUNDRIED TOMATOES / PEPPERONCINI PEPPERS]

Red 4 ~ \$19

[SMOKED SAUSAGE / WILD MUSHROOMS / RED ONIONS / ARUGULA / RED CHILIS]

Red 5 (v) ~ \$19

[ROASTED RED PEPPERS / GRILLED ZUCCHINI / SUNDRIED TOMATOES / BROCCOLI / BLACK OLIVES / GRANA PADANO / ROSEMARY OIL]

Red 6 ~ \$20

[GRILLED CHICKEN / APPLEWOOD BACON / ROASTED RED PEPPERS / BLACK OLIVES / PICKLED JALAPENOS]

~ RICOTTA CREAM SAUCE ~

White 1 (v) ~ \$18

[GRANA PADANO / BASIL PESTO]

White 2 (v) ~ \$19

[WILD MUSHROOMS / CARAMELIZED ONIONS / ARUGULA / CHILI OIL]

White 3 ~ \$20

[GRILLED ZUCCHINI / CONFIT GARLIC / RED CHILIS / SUNNY EGG / LEMON ZEST]

White 4 ~ \$20

[PROSCIUTTO / ARTICHOKE / POACHED PEAR / HONEY CRUST]

White 5 ~ \$20

[PORK BELLY / CARAMELIZED ONION / ARUGULA / BLUE CHEESE / BALSAMIC GLAZE]

White 6 ~ \$20

[GRILLED CHICKEN / APPLEWOOD BACON / GRAPE TOMATOES / SPINACH / GARLIC OIL]

LUNCH FROM THE KITCHEN

(V) VEGETARIAN OPTION

Sea Salt Potato Chips ~ \$8

[PICKLE DIP]

Charcuterie & Cheese ~ \$28

[ROTATING SELECTIONS / PICKLES / CHUTNEYS / TOASTS]

Arugula & Orange Salad (v) ~ \$17

[PICKLED FENNEL / DATES / SMOKED ALMONDS / ROSE WATER VINAIGRETTE]

Chicken & Quinoa Salad (v) ~ \$18

[SPINACH / CUCUMBER / ONION / CAPRANO GOAT CHEESE / SPICED SUNFLOWER SEEDS / GOJI BERRY VINAIGRETTE]

Caesar Salad ~ \$17

[GRANA PADANO / APPLEWOOD BACON / CROUTONS]

Grilled Flatiron Steak Salad ~ \$20

[MIXED MUSHROOMS / PICKLED ONION / BACK FORTY HIGHLAND BLUE CHEESE / HERITAGE LETTUCCES / BALSAMIC & ROASTED GARLIC REDUCTION]

Croque Monsieur Sandwich ~ \$18

[COUNTRY HAM / PEAR / SWISS CHEESE / HERITAGE SALAD & POTATO CHIPS]

Angus Chuck Hamburger ~ \$18

[AGED CHEDDAR / PICKLES / RED ONION / PEPPERCORN AIOLI / HERITAGE SALAD & FRITES]

Seared Rare Yellow Fin Tuna ~ \$25

[HERBED ISRAELI COUSCOUS / SESAME BOK CHOY / YUZU AIOLI]

Shrimp Spaghetti Alla Chitarra ~ \$24

[PROSCIUTTO / ZUCCHINI / BROCCOLI / ARUGULA / GRAPE TOMATOES / PINE NUTS / OLIVE OIL / FRESH HERBS]

Crispy Pork Belly ~ \$21

[SPINACH & TOMATO CASSOULET / WILTED GREENS / HONEY BROWN BUTTER GLAZE]

DESSERTS

Chocolate Nutella Cake ~ \$10

[DULCE DE LECHE / CARAMELIZED WHITE CHOCOLATE]

Pecan Tart ~ \$8

[MILK & THYME FOAM / LEMON ZEST]

Carrot Cake & White Chocolate Truffles ~ 4 for \$8

[PLEASE INFORM US OF ANY ALLERGIES. WILL DO OUR BEST TO ACCOMMODATE ALTHOUGH WE ARE UNABLE TO GUARANTEE AN ALLERGEN FREE KITCHEN.]