

BREAD SERVICE

Warm toasted bread with your choice of butter and/or oil priced for your choice of 1 - \$8, 2 - \$14, or 3 - \$16

BUTTERS

- Honey Truffle (+\$2)
- Chili Crisp
- Sage Brown Butter

OILS:

- Truffle (+\$2)
- Garlic Rosemary
- Chili

SNACKS

JUST NUTS

Mix of flavored nuts

JUST OLIVES

Mediterranean marinated olives

PICKLES

House pickled seasonal vegetables

HOUSEMADE FOCACCIA

Choice of butter or oil

& Tasty bites

BLISTERED SHISHITO PEPPERS (v, vg, gf)

Evoo, lemon, sea salt

FROMAGE FORT (v, gfo)

White wine, garlic & cheese spread, crostini

ROASTED BEET & SWEET POTATO STACK (v, gf)

Whipped ricotta, pesto, pistachio

PATATAS BRAVAS (v, gf)

Crispy potatoes, salsa brava, garlic aioli

GARLICKY GAMBAS (gfo)

Shrimp, garlic, evoo, red pepper flakes, crostini

CHARCUTERIE

& Cheese Boards

LITTLE GUY (vo, gfo)

3 cheeses, 2 meats, accompaniments

A LITTLE OF THIS, A LITTLE OF THAT (vo, gfo)

4 cheeses, 3 meats, accompaniments

I WANT IT ALL....AND I WANT IT NOW (vo, gfo)

5 cheeses, 4 meats, accompaniments

OYSTERS

& Raw Bar

I SEAFOOD, I EAT IT PLATTER (gf)

Oysters, shrimp & tuna - half platter or full

OYSTERS

Ask server for local varieties

SHRIMP COCKTAIL

5 per order

TUNA CEVICHE

Yellowfin tuna, citrus, ginger, soy, jalapeño, tomato, chive

OYSTERS ROCKEFELLER

Broiled oyster, herb-shallot butter, panko

SANDWICHES,

Soups, Salads, & Bowls

FRENCH ONION SOUP (v, gfo)

Caramelized onions, rich beef stock, crouton, melted gruyere

ROASTED CAULIFLOWER "CAESAR" (v, gfo)

Caesar dressing, parmesan bread crumbs

BURRATA & FIG (gf, vo)

Fresh & preserved fig, prosciutto, mixed greens

FALL FARRO BOWL (v, vgo)

Kale, farro, beets, sweet potato, feta, pistachio, red wine vinaigrette

add: shrimp \$8, chicken \$8, scallops \$12, steak \$16

COCONUT CURRY MUSSELS (gf)

Steamed mussels, coconut milk, green curry, herbs

DUCK DUCK REUBEN (gfo)

Duck prosciutto, sauerkraut, housemade thousand island, gruyere

FRENCH ONION GRILLED CHEESE (v, gfo)

Caramelized onion, gruyere, sourdough, balsamic

SOLOMILLO SLIDER DUO (gfo)

Sliced sirloin, goat cheese, chimichurri, grilled brioche

v(o) = vegetarian (optional) vg(o) = vegan (optional) gf(o) = gluten-free (optional)

Please inform your server if you or anyone in your party has a food allergy before ordering. *

These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness



*Curated Wines
Small Plates & Raw Bar*

SHAREABLES

Small & Large

ROASTED BEET HUMMUS (v, vg, gfo)

Housemade hummus, lemon, herbs, pita, veggies

WHIPPED TRUFFLE RICOTTA (v, gfo)

Whipped ricotta, black truffle shavings, pita, crostini

WARM FIG & GOAT CHEESE DIP (v, gfo)

Baked goat cheese, fig jam, almond slivers, pita

MINI SPINNY (v, gfo)

Housemade spinach & artichoke dip, garlic crostini

CRAB CAKE DUO

Lump crab, lemon, cajun remoulade

SCALLOPS GRATINEE DUO (gf)

Broiled scallops, white wine garlic butter, melted gruyere

MONTEPULCIANO MEATBALLS (gf)

Braised beef meatballs, parmesan, red wine gravy, risotto

MUSHROOM RISOTTO (v, gf)

Mushroom medley, cream, parmesan

MISO-MAPLE CHICKEN (gf)

White miso, VT maple syrup, dukkah carrots

PARM-CRUSTED COD

Caesar butter veloute, roasted vegetables

OSSO BUCCO (gf)

Braised veal shank, parmesan polenta

Sides

PARMESAN POLENTA

DUKKAH CARROTS

RISOTTO