

ANTIPASTO

Foraged Mushroom Arancini Fritter - sun dried tomato pesto 14

Grilled Spanish Octopus - castelvetrano olive, confit garlic, preserved lemon 26

Seared Hudson Valley Foie Gras - 1.5 oz foie served with brioche french toast and Oregon huckleberry compote 28

Salumi Board - array of prosciutto de parma, speck, soppressata, pickled red onion, piquillo peppers, marcona almonds, fig mostarda, crostini MP

Housemade Spicy Tuscan Meatballs - seasoned with fennel, chili flakes, paprika and coriander and served with caramelized onion pub mustardo, crostini 16

Soup du Jour - seasonal selection MP

INSALATA

Cobb Salad - iceberg lettuce, grilled chicken, bacon, hard-boiled egg, heirloom cherry tomatoes, bleu cheese dressing, corn relish 20

Grilled Caesar Salad - romaine hearts, grana padano, Boquerones anchovies, sourdough crouton with caesar dressing 18

Salt Roasted Beet & Arugula Salad - feta, candied pecan, blood orange 16 Roasted Spring Salad - organic greens, sugar snap peas, asparagus, watermelon radish, and peppered bacon with balsamic dressing 18

Add protein - free-range chicken or blackened chicken 8 | Allen Brothers hanger steak 18 | locally-sourced salmon 16

ENTREES

Carlton Farms Double Bone-in Pork Chop - rainbowchard,apple,turnip,rutabaga, calvados jus 38

Cavatelli - spring market vegetables seasoned with tarragon, parsley, chive and fried parsnip parmesan brodo 24

Bolognese - housemade Italian fennel sausage with fresh egg tagliatelle and parmesan raggiano 24 | 14 for half portion

From The Grill -

Served with local garden greens, fingerling potatoes, choice of sauce: bernaise, cherry agrodolce, or chimichurri

Allen Bros Hanger Steak (7oz) 38

Painted Hills Delmonico Ribeye (16oz) 58

Cedar River Farms Fillet (8oz) 48

Steelhead Salmon (8oz) 32

P.O.D. - Housemade pizza of the day 21

Locally-sourced Seasonal Vegetables 8

^{**}consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness