



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* 17

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