



ANTIPASTO

- Foraged Mushroom Arancini Fritter - *sun dried tomato pesto* 14
- Grilled Spanish Octopus - *castelvetrano olive, confit garlic, preserved lemon* 26
- Scallops & Pork Belly - *served with nduja salad* 22
- 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, 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

- Elk Burger - *two patties, bleu cheese, bacon, onion rings, served with truffle frites* 25
- 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
- Tomahawk Ribeye (32oz) - *pomme puree, blistered shishito peppers, house made bordelaise* 85
- From The Grill -
- Served with local garden greens, fingerling potatoes, choice of sauce: bernaise, cherry agrodolce, or chimichurri*
- Allen Bros Hanger Steak (7oz) 38
- Cedar River Farms Fillet (8oz) 48
- Steelhead Salmon (8oz) 32
- P.O.D. - *Housemade pizza of the day* 21
- Locally-sourced Seasonal Vegetables