

## soup & salads

### winter salad

spring mix, walnuts, cranberry, gorgonzola, candied bacon, apple cider vinaigrette

### soup

tomato bisque topped with parmesan crisp and chive

### grilled romaine salad

parmesan peppercorn dressing, harissa polenta croutons

### chopped salad

chorizo aioli, crispy chickpea, diced tomato, blistered peppers, gorgonzola, and serrano

## small plates & street food

### tomato bread

grilled bread, tomato, jalapeno, sea salt, extra virgin olive oil

### jamon croquettes

serrano ham, manchego, harissa remoulade, chives

### arancini

butternut squash, smoked mozzarella, sage aioli

### burrata app

grilled salt loaf, arugula, cranberry compote, fresh basil

## entrees

### pan seared diver scallops

seasonal risotto, sweet potato sauce, herbed panko breadcrumb, snow pea shoot

### butchers ragu

homemade raddiatore, parmesan

### chefs special

see server for details

### coulotte style strip

red chimichurri, asparagus, potato straws

### bucatini

wild mushrooms, crispy prosciutto, truffle cream sauce, parmesan crisp, fresh thyme

## desserts

### vanilla rum panna cotta

salted caramel

### dolce espresso gelato

chocolate covered  
espresso beans

### pumpkin cheesecake

spiced chocolate drizzle

## raw

oysters

half or full dozen

east coast | 18/30

west coast | 18/30

served with a harissa cocktail sauce

## meats & cheeses

choose 5

21

choose 7

26

accompanied by: golden raisins, dates  
pickled mustard seeds, apricot preserves,  
crostini, & olives

### **mahon\* (spain)**

cow; buttery, sharp

### **manchego\* (spain)**

sheep; creamy,  
lightly sharp

### **talleggio (italy)**

cow; semi-soft

### **valdeon (spain)**

cow; blue cheese

### **petit basque (france)**

sheep; smooth

### **cana de cabra (spain)**

goat; soft, creamy

halloumi (cyprus)

goat & sheep; semi-hard

\*unpasteurized

### **chorizo**

cured pork, spice

### **speck**

light smoke, pork thigh

### **serrano**

cured pork, aged 18 mo

### **sopressata**

dry-salami, slight spice

### **prosciutto**

dry-cured, leg

### **toscana salumi**

dry-cured, sweet

### **coppa**

mild cured pork