
ARTISAN CHEESE FLIGHTS

rustic bread, fruits, honey comb & fig jam

AROUND THE WORLD | 17

Manchego, Spain (sheep)
1 yr aged + zesty exuberance + firm + dry

Humboldt Fog, Cypress Grove, CA (goat)
creamy + luscious + center ribbon of ash

Beemster Gouda, Netherlands (cow)
18 mo aged + butterscotch + caramel color

CHEF'S AMERICAN PICK | 17

Couple, Vermont Creamery, VT (goat)
soft + dense center + sharp complexity

Point Reyes Blue, CA (cow)
semi soft + blue veined + mellow blue flavor

Clothbound Cheddar, Jasper Hill, VT (cow)
*tangy nuttiness + caramel finish
rustic crystalline texture*

CHARCUTERIE BOARDS

GRAND CRU | 18

*truffle pecorino + laura chenel chevre
prosciutto wrapped grissini + soppressata*

PREMIER CRU | 18

*prosciutto + salami + soppressata
manchego cheese + antipasti*

TASTE & SHARE

WAGYU MEATBALLS | 11

*san marzano tomato sauce + reggiano
rustic bread*

* AHI TARTARE | 15

*avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade*

GOAT CHEESE BEIGNET | 10

goat cheese + honey + cracked pepper

FRITTO MISTO | 13

*calamari + rock shrimp + shishito peppers
spicy fresno chile sauce*

CAESAR SALAD | 9

*chilled romaine + caesar dressing + parmesan
(add grilled chicken or fried rock shrimp \$6)*

FIG & GORGONZOLA BRUSCHETTA | 11

mission figs + balsamic glaze

LOBSTER & SHRIMP POTSTICKERS | 14

roasted fresno chilies + spicy lemon sauce

GRILLED CHEESE & TOMATO SOUP | 12

taleggio cheese panini + white truffle oil

DESSERTS

NY STYLE CHEESECAKE | 8

blueberry sauce

TIRAMISU | 7

leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 8

raspberry sauce

STONE FIRED PIZZA

MARGHERITA | 15

san marzano tomato sauce + torn basil + fior di latte

THE BUTCHER | 16

prosciutto + salami + soppressata + italian sausage

PEAR & GORGONZOLA | 16

d'anjou pear + caramelized onion + basil + honey + parmesan

* CRÚ STEAK | 18

*beef tenderloin + red onion + baby greens + parmesan
mozzarella + balsamic glaze*

PEPPERONI | 15

mozzarella + parmesan + oregano + pizza sauce

FAVORITES

* FILET MIGNON | 32

*8 oz filet of beef + truffle potato gratin + green beans
point reyes blue cheese + rosemary chianti sauce*

LEMON THYME CHICKEN | 21

laura chenel goat cheese stuffed + wild mushrooms + broccolini

CAST IRON SEARED SEA SCALLOPS | 28

spinach parmesan risotto + golden tomato marinara

SALMON PICCATA | 24

jumbo lump crab + green beans + lemon basil caper sauce

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.