



LUNCH MENU

STARTERS

SOUP OF THE DAY	7
OLIVES & GRISSINI herbs, olive oil, grana padano breadsticks	7
BURRATA olives, chili, preserved lemon, crostini	12
HAMACHI CRUDO yellowtail sashimi, fennel, radish, pomegranate seeds, yuzu citrus, olive oil	14
FRIED BRUSSELS SPROUTS lemon, grana padano	10
CHEESE BOARD selection of 3 artisan cheeses, fig compote, grapes, almonds	18
CHARCUTERIE BOARD selection of artisanal charcuterie & cheeses, mustard, fig compote, cornichons	25
TODAY'S OYSTERS 6 for 15 / 12 for 30 mignonette, fresh horseradish, lemon wedge	

PIZZAS

housemade dough | 3 day proof

MARGHERITA tomato, basil, fior di latte	18
FUNGHI butter braised leeks, chives, truffle oil, roasted wild mushrooms, grana padano,	19
SALSICCIA fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata	22
BIANCA castelvetrano olives, fingerling potato, pancetta, fior di latte, pickled red onion, grana padano, lemon zest	22

SIDES

BREAD & OLIVE OIL	6
TRUFFLE FRIES	9
SPICY ALMONDS	6

HOUSEMADE PASTA

CHITARRA thick hand cut noodles, pine nuts, sicilian pork meatballs, marinara	20
PAPPARDELLE flat wide pasta, angus beef ragu, horseradish gremolata	20

SALADS & SANDWICHES

CAESAR little gem lettuce, grana padano, croutons	11
CHOPPED BABY KALE coriander giardiniera, toasted hazelnuts, vinaigrette royale, lemon zest	11
TUNA NIÇOISE seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette	16
GRILLED CHICKEN COBB Mary's chicken breast, bacon, tomato, egg, bleu cheese, avocado, red wine vinaigrette	16
FRIED CHICKEN SANDWICH Mary's chicken breast, savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries	17
BACKYARD BURGER 1/2 lb Flannery's ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun, fries (cheese +1, bacon +2)	17
SALMON BURGER scottish salmon, cabbage slaw, tomato, calabrian chili aioli, brioche bun, fries	19

BOTTOMLESS CHAMPAGNE COCKTAILS

\$22

MIMOSA fresh orange juice	PALOMA fresh grapefruit juice
ELDERFLOWER elderflower syrup	BELLINI peach nectar

2-HOUR LIMIT

Please let us know of any dietary restrictions or food allergies.

Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.

An 18% gratuity will be added to all parties of 6 or more.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.