

a bit of this...a bit of that...

soup and salad . 12 / pizzetta or sandwich and soup or salad . 13 / any three items . 18

| soup | half salad | half sandwich | pizzetta |
|-----------------|-------------------------|----------------------|---------------------------|
| tomato | *caesar | turkey & havarti | margherita |
| daily selection | apple, walnut & stilton | vegetarian | bacon & caramelized onion |
| | mediterranean | italian | pesto |
| | pennini pasta | blta | artisan pepperoni |

starters

soup

san marzano tomato or daily selection . 5

heirloom tomato caprese

heirloom tomatoes, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 13

bucheron goat cheese

dried cranberries, wildflower honey and lemon thyme . 11

sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

crispy mozzarella

fried mozzarella curds, sweet cherry tomatoes, heirloom tomato fondue . 11

dungeness crab cakes

fennel slaw and spicy remoulade . 13

*grilled beef tenderloin skewers

crimini mushrooms and red wine-mushroom glaze . 13

calamari

lightly battered, moroccan tomato aioli . 10

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 13

cheese flight

selection of artisan and imported cheeses . last page

lunch entrées

risotto

today's preparation . market price

*seared ahi tuna

pearl cous cous, arugula, fresh tomato and epazote vinaigrette . 17

duvel-battered true cod

shoestring frites and lemon-poblano aioli . 15

sautéed chicken breast

mashed potatoes, market vegetables and madeira-chicken demiglace . 16

hanger steak frites

market vegetables, shoestring fries and chimichurri sauce . 18

farmer's lunch

selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and housemade demi-baguette with san marzano tomato soup or house salad . 13

salad

add grilled chicken . 4

add prawns or marinated flank steak . 6

add grilled salmon or crab cake . 7

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 9/full 12

mizuna and herb

shaved breakfast radish, fresh carrot, heart of palm and banyuls wine vinaigrette . half 9/full 12

*caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

sandwich

side house salad with apple cider vinaigrette

substitute shoestring or sweet potato fries, side *caesar salad or cup of soup . 4

blta

thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo . 11

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 12

wagyu pastrami

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

italian

ham, tuscan salami, fresh mozzarella, peppadew peppers and arugula . 12

vegetarian

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and classic aioli . 11

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

braised beef short rib

havarti, pickled onions and arugula . 13

grilled wild salmon

lettuce, tomato, english cucumber and house tartar . 13

*burger

herbed aioli, smoked tomato jam, housemade pickles, lettuce, tomato, onion and shoestring fries . 13

add bacon, sheep's feta, cheddar or maytag bleu cheese . 2 ea

pizza

artisan pepperoni

molinari pepperoni, mozzarella and tomato sauce . 12

pesto

greek sheep's feta, pomodoraccio tomatoes, red onion and fresh oregano . 12

white balsamic chicken

mozzarella, shaved red onion, avocado, cilantro and tomato sauce . 12

sausage and ricotta

fresh arugula, tomato sauce and olive oil . 12

margherita

fresh mozzarella, tomato sauce and basil . 11

bacon

caramelized onions, provolone and garlic oil . 12

artisan cured meat

hot coppa, tuscan salami, marinated olives, roasted garlic, mozzarella and tomato sauce . 13

goat cheese and roasted mushroom

arugula, laura chenel chèvre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 18

fresh tagliatelle

spinach, fresh tomato, garlic, olive oil and shaved manchego cheese . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 23

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

artisan cheese

délice de bourgogne . 6

rich and creamy . cow's milk . france

barely buzzed . 5

dry and nutty . cow's milk . united states . 5

blarina . 4

aged and musty . goat's milk . the netherlands

rogue smokey blue .6

bleu . cow's milk (raw) . united states

humboldt fog . 6

rich and creamy . goat's milk . united states

optional adders:

3oz wine pairing . 5 membrillo quince paste . 2 marcona almonds . 2 marinated olives . 2

beverages

coke, diet coke, sprite, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

numi organic mountain black ice tea . 2.50

dry soda . 4

refined flavor, lightly sweet and all natural

rhubarb

cucumber

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes tea

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

white

tiny buds and tender leaves, low in caffeine, a rare tea

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

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|-----------------|-----------------|----------------|--------------------|
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catering and event planning

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we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.