

A bit of this... A bit of that...

soup and salad · 12 / pizzezza or sandwich and soup or salad · 13
any three items · 18

SOUP	HALF SALAD	HALF SANDWICH	PIZZETTA
<i>tomato</i>	<i>*caesar</i>	<i>turkey & havarti</i>	<i>margherita</i>
<i>daily selection</i>	<i>apple, walnut & stilton</i>	<i>vegetarian</i>	<i>gorgonzola fig</i>
	<i>goat cheese & red pepper</i>	<i>blta</i>	<i>artisan ham</i>
	<i>mixed greens</i>		

Starters

GORGONZOLA STUFFED DATES *pine nuts and saba* · 6

SMOKED SALMON CROSTINI *preserved lemons, capers and red onion* · 12

GOAT CHEESE AND ARUGULA BRUSCHETTA *thyme goat cheese and roasted grapes* · 11

GRILLED CASCIOPPIO ITALIAN SAUSAGE *with braised cabbage and apple relish* · 11

SAUTÉED PRAWNS AND SHOESTRING FRITES *marinated black tiger prawns, shoestring fries and a spicy garlic-herb butter sauce* · 13

DUNGENESS CRAB CAKES *frisée salad and red pepper remoulade* · 15

WARM BUCHERON GOAT CHEESE *dried cranberries, wildflower honey and lemon thyme* · 11

CALAMARI *lightly battered, moroccan tomato aioli* · 11

BAKED BRIE *apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers* · 14

Artisan Cheeses

Add optional 3oz wine pairings · \$5 each

DÉLICE DE BOURGOGNE, COW'S MILK & CREAM *with pomegranate molasses* · 7
Wine: Brand Cabernet Sauvignon . Columbia Valley, Washington '09

BARELY BUZZED, COW'S MILK *with wildflower honey* · 7
Wine: Finca Domingo Malbec . Valle de Cafayate, Argentina '10

CAVEMAN BLUE, RAW COW'S MILK *with fig jam* · 7
Wine: Vial Magnères 'Tradition' 4 Year . Banyuls, France NV (1.5 oz.)

PECORINO SARDO GRAN CRU, SHEEP'S MILK *with a drizzle of saba* · 6
Wine: Olivares 'Altos de la Hoya' Monastrell . Jumilla, Spain '09

HUMBOLDT FOG, GOAT'S MILK *with quince paste* · 7
Wine: Raymond Bouland . Morgon, France '10

*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.

Soups & Salads

SOUP *san marzano tomato* · 6

DAILY SOUP *today's preparation* · market price

add pulled chicken · 4 / **prawns or marinated flank steak** · 6 / **grilled wild coho salmon** · 9

PURPLE CHOPPED *romaine hearts, bacon, avocado, garbanzos, blue cheese roasted red bell pepper, 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

GREEK *marinated artichokes, english cucumbers, grape tomatoes, chickpeas, mixed olives, shaved red onion, mama lil's peppers, greek feta, olive oil and 10 year old balsamic* · half 10/full 13

GOAT CHEESE AND ROASTED PEPPER *mixed greens, laura chenel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette* · half 8/full 11

***CAESAR** *romaine hearts, grated grana padano, torn bread croutons, shaved parmigiano-reggiano and caesar dressing* · half 8/full 11

PANZANELLA *spinach, caramelized cippolini onions, pecorino toscano, grilled baguette and 10 year old balsamic* · half 9/full 12

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

Sandwiches

Served with a choice of mixed green salad or shoestring fries.

Substitute sweet potato fries, side *caesar salad or cup of tomato soup · 4

BLTA *thickly cut crisp bacon, greens, tomato, avocado and red pepper mayo* · 12

GRILLED CHICKEN *bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread* · 13

PULLED PORK *grilled onions, tomatoes, garlic-chive aioli and cilantro butter* · 13

VEGETARIAN *hummus, cucumber, green leaf lettuce, red onions and pomodoraccio tomatoes* · 12

HOUSE ROASTED TURKEY AND HAVARTI *crisp bacon and red pepper mayo* · 12

***FLANK STEAK** *caramelized onions, mama lil's peppers, horseradish spread and fontina cheese* · 13

GRILLED WILD SALMON *tomato, english cucumber and house tartar* · 14

***LAMB BURGER** *peperonata and kalamata olive tapenade* · 14
add bacon, sheep's feta, laura chenel chèvre or gorgonzola · 2 each

Pizzas

ARTISAN HAM *caramelized apples, gruyère and rosemary* · 13

GORGONZOLA FIG *caramelized onions, red wine poached figs, toasted walnuts, fresh rosemary and garlic oil* · 13

ROASTED VEGETABLE *zucchini, grilled onions, wild mushrooms, goat cheese, basil and san marzano tomato sauce* · 12

MARGHERITA *torn san marzano tomatoes, torn fresh mozzarella, basil and monti iblei olive oil* · 12

HOUSEMADE ITALIAN SAUSAGE *confit yukon potatoes, roasted garlic, ricotta and rosemary* · 13

ARTISAN CURED MEAT *soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce* · 13

Pastas

GORGONZOLA AND PANCETTA *orecchiette, fresh red bell pepper, scallions, walnuts and gorgonzola cream sauce* · 18 / add pulled chicken · 4 or sautéed prawns · 6

ASPARAGUS *tagliatelle, fava beans, spring onions, lemon zest and pecorino toscano* · 19/ add pulled chicken · 4 or sautéed prawns · 6

CREAMY BASIL PESTO *tagliatelle, pomodoraccio tomatoes, pine nuts, lemon zest and parmigiano-reggiano* · 18 / add pulled chicken · 4 or sautéed prawns · 6

LAMB BOLOGNESE *orecchiette, ricotta and marjoram* · 23

MAINE LOBSTER BAKED MAC AND CHEESE *campanelle, maine lobster, creamy gruyère sauce and fried carrots* · 27

Entrées

RISOTTO *today's preparation* · market price

FISH OF THE DAY *ask your server for today's selection* · market price

FARMER'S LUNCH *selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and demi-baguette with a choice of san marzano tomato or today's soup* · 15

BEER BATTERED TRUE COD *shoestring frites and lemon-poblano aioli* · 15

***SEARED HANGER STEAK** *sweet potatoes and rosemary demi glace* · 18

ROASTED PORK TENDERLOIN *mustard marinated pork, smoked pear coulis and seasonal vegetables* · 16

PAN-ROASTED CHICKEN BREAST *seasonal vegetables and marsala cream sauce* · 15

Beverages

FOUNTAIN SODA *coke, diet coke, sprite and lemonade* · 3

ROOT BEER *crater lake (344ml)* · 4

SPARKLING WATER *san pellegrino (750ml)* · 5

FRENCH PRESS COFFEE *caffé vita queen city blend* · small 4.00 · large 6.00

ICED TEA *numi organic mountain black* · 3

DRY SODA *refined flavor, lightly sweet and all natural* · 4

Blood Orange

Lavender

Vanilla Bean

Rhubarb

NAVARRO VINEYARDS *varietal wine grapes, 100% non-alcoholic* · 8

Gewürztraminer Grape Juice

Pinot Noir Grape Juice

MIGHTY LEAF TEA *whole-leaf tea pouches* · 3.25

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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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.

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