

HERB & WOOD

Beauty is not in the face; beauty is in the light of the heart.

Poached Pear, Port, Pistachio, Smoked Blue Cheese, Greens, Red Onion	\$14. ⁷⁴
Warm Lentil Salad, Goat Yogurt, Tahini, Pomegranate, Speckled Lettuce	\$13. ²⁹
Escarole, Sunchoke, Smoked Almonds, Wild Honey, Lemon, Parmesan	\$12. ³⁷
Roasted Beets, Burrata, Sherry, Walnut Pesto, Jamon Iberico	\$16. ⁴³
Hiramasa, Aji Amarillo, Radish, Red Onion, Cilantro, Avocado, Crispy Quinoa	\$13. ⁹⁶
Seared Scallops, Sea Bean Gremolata, Blood Orange, Tangerine, Olive Oil	\$17. ⁸⁷
Sauteed Clams, Smoked Tomato Adobo, Lime, Mezcal, Cilantro	\$14. ²⁴
Pork Country Style Pate, Fruit Mostarda, Seasonal Pickles	\$9. ⁶⁹
Chicken Liver, Country Wheat, Pickled Onions, Pistachio, Bitter Greens	\$8. ⁷⁴
Smoked Trout, Pullman, Crème Fraîche, Parsley, Caper-Shallot Salad, Trout Roe	\$7. ⁷⁷
Avocado, Country Wheat, Tomato, Candied Jalapeno, Cilantro	\$7. ⁸³
Tuna Tartare, Gochujang, Red Onion, Country Wheat, Rice Pearls	\$17. ¹⁸
Whipped Eggplant, Zataar Spice, Roasted Onions, Pinenuts, Grilled Flat Bread	\$9. ⁹⁸
Grilled King Trumpets, Tarragon Butter, Lemon	\$9. ⁷³
Wood-Roasted Honeynut Squash, Maple, Sherry, Guanciale, Crispy Sage	\$9. ⁶²
Crispy Potato, Lemon Vinaigrette, Black Pepper, Fresh Horseradish, Parmesan	\$9. ⁸⁹
Roasted Cauliflower, Garlic, Parsley Vinegar, Mama's Lil Peppers	\$8. ⁴⁸
Roasted Baby Carrots, Cashew Sesame Dukkah, Aleppo Yogurt, Carrot Top Pesto	\$9. ⁶⁴
Roasted Branzino, Lemon Herb Stuffing, Olive-Chili Tapenade, Speck	\$38. ⁷⁸
Roasted Half Chicken, Smokey Braised Kale, Pickled Mustard Seeds, Caper Herb Salsa	\$27. ⁴⁶
Braised Beef Belly, Calypso Beans, Cotija, Charred Scallion Salsa Verde	\$33. ⁷⁸
Seared Black Cod, Cracked Wheat, Persimmon, Calabrian Chile, Melted Onions	\$33. ³⁷
Grilled Dry Age Ribeye "Chop", Confit Shallot, Green Peppercorn Jus, Watercress	\$70. ⁸⁹
Grilled Iberico Pork "Secreto", Apple Mostarda, Cannellini, Pancetta, Arugula	\$34. ⁹⁹
Grilled Venison Loin, Roasted Dates, Sherry, Thyme, California Buttermilk Polenta	\$36. ⁶⁷
Bucatini Pomodoro, Basil, Oregano, Parmesan, Chili Flake	\$19. ⁵⁶
Gnocchi, Oxtail, Roasted Garlic, Parsley, Chive, Sherry, Parmesan, Horseradish	\$23. ²³
Gemelli, Manilla Clams, Tomato, Lardo, Chili, Basil	\$23. ⁷⁹
Frascarelli, Iberico Pork Ragu, Tomato, Chili, Onion, Broccoli Rabe, Grana Padano	\$22. ⁶⁷
Parmigiano, Mozzarella, Crescenza, Idiazabal, Garlic Pizza	\$18. ³⁶
Mushrooms & Truffle-Studded Goat Cheese, Garlic Confit, Arugula Pizza	\$19. ⁵⁷
Speck, Coal-Roasted Pineapple, Habanero, Red Onion, & Taleggio Pizza	\$19. ³⁵
Pork Sausage & Broccoli Rabe, Garlic Confit, Mozzarella, Asiago Pizza	\$17. ⁴⁴
Bone Marrow, Escargot, Gruyere, Fines Herb, Caramelized Onion Pizza	\$26. ⁸³
*5 Year Aged Jamon Iberico Addition To Any Dish	\$24. ⁸⁹

substitutions and additions politely declined.

REFRESHING COCKTAILS

Gin & Lavender - Lavender Infused Beefeater, Thyme-Honey Syrup, Lemon, Soda	\$13
Bourbon & Rosemary - Orange-Rosemary Infused Old Forester, Sugar, Lemon	\$12
Rum & Pineapple - Ron Matusalem, House Pineapple Cordial, Giffard Banana Liqueur, Lime	\$13
Gin & Cucumber - Beefeater, Sugar, Lime, Dill, Cucumber, Soda	\$12
Rhum & Lime - Rhum JM Agricole, Lustau Fino Sherry, Lime, Demerara	\$14
Smoke & Spice - Del Maguey Mezcal, Ancho Reyes Chile Liqueur, Pineapple, Agave, Lime	\$13
Vodka & Ginger - Green Mark, St. Germain, Mixwell Ginger Ale, Lime	\$12
Bubbles & Berries - Prosecco, Blackberry-Cinnamon Syrup, Aromatic Bitters, Lemon Disc	\$14
Apples & Bourbon - Old Forester, Honey-Apple Cider Vinegar, Velvet Falernum, Lemon	\$14

DIRECT COCKTAILS

Bourbon & Berries - Old Forester, Blackberry-Cinnamon Syrup, Angostura Bitters, Orange Peel	\$12
Tequila & Grapefruit - El Charro, Giffard Grapefruit Liqueur, Lillet Blanc, Grapefruit Peel	\$14
Smoke & Amaro - Del Maguey Mezcal, Sweet Vermouth, Aperol, Luxardo Cherry	\$14
Rye & Cherries - Woodford Reserve Rye, Amaro Nonino, Cherry Heering, Chocolate Bitters	\$14
Iberico & Bourbon - Iberico Fat-Washed Old Forester Bourbon, Amaro Montenegro, R&D Aromatic Bitters ..	\$15

FARMERS MARKET COCKTAIL

Makers Mark 46 Bourbon, Local Seasonal Ingredients From The Little Italy Mercato	\$16
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MOCKTAILS

Lemon & Berries - Fresh Lemon Juice, Blackberry-Cinnamon Syrup, Soda	\$5
Ginger & Grapefruit - Fresh Grapefruit Juice, Ginger Syrup, Mixwell Ginger Ale	\$5
Lime & Pineapple - Fresh Lime Juice, Fresh Pineapple Juice, Orgeat Almond Syrup, Cinnamon Syrup	\$5

BUBBLES

Sommariva Prosecco, Valdobbiadene,	\$12/48
Parigot & Richard, Crémant Rosé, Burgundy	\$16/64
Billecart-Salmon, Brut Reserve, Champagne	\$28/112

BREWS DRAFT

Modern Times, Lomaland, SD, 5.5%, Saison	\$8
Fall, Speedo's Tiki Love God, SD, 4.7%, English Brown	\$9
Fall, Plenty For All, SD, 4.9 %, Pilsner	\$8
Alesmith, X, SD, 5.25%, Pale Ale	\$8
Anchor, California Lager, SF, 4.9%, Lager	\$9
Karl Strauss, Mosaic, SD, 5.5%, Session IPA	\$8
Insurgente, La Lupulosa, TJ, 7.5%, IPA	\$9

BREWS BOTTLES & CANS

Hangar 24, Orange Wheat, Redlands, 4.6%, Wheat Ale	\$6
Rough Draft, Weekday, SD, IPA, 4.8%	\$7
Julian, Harvest Apple Cider, Julian, 6.9%, Cider	\$8
Carta Blanca, MX, 4.5%, Lager	\$5
Saison Dupont, BE, 6.5%, Saison	\$9
Deschutes, Mirror Pond, OR, 5.5%, Pale Ale ...	\$8
Bell's, Two-Hearted, MI, 7%, IPA	\$7
Alpine, Duet, SD, 7%, IPA, 12oz	\$8
Modern Times, Black House, SD, 5.8% Coffee Stout 16oz Can	\$8

ROSE

Grenache, Château Léoube, Côtes de Provence	\$14/56
Pinot Noir, Patton Valley, Willamette Valley	\$12/48
Hondarribi Beltza Blend, Ameztoi, Txakolina	\$15/60

WHITES

Chardonnay, Fritz, Russian River	\$15/60
Chardonnay, JM Brocard "Sainte Claire", Chablis	\$13/52
Chardonnay, MacRostie, Sonoma Coast	\$14/56
Sauvignon Blanc, Mohua, New Zealand	\$12/48
Sauvignon Blanc, Merry Edwards, Russian River Valley	\$16/64
Albariño, Lagar D Cervera, Rias Baixas	\$14/56
Riesling, Dr Nägler, Rheingau, Feinherb	\$12/48
Grüner Veltliner, Weingut Frank, Weinviertel	\$14/56

REDS

Cabernet Sauvignon, Sparkman "Holler" Washington	\$16/64
Cabernet Sauvignon, Andrew Lane Rutherford	\$21/84
Pinot Noir, Failla, Sonoma Coast	\$16/64
Nebbiolo, Guido Porro, Langhe	\$15/60
Malbec, Siete Fincas, Mendoza	\$11/44
Zinfandel, Turley, California	\$16/64