

## snacks

- focaccia & bottega infused olive oil 4
- marinated olives 6
- gazpacho—heirloom tomatoes, sweet peppers, cucumbers, olive oil 12
- chips & charred onion dip 6
- baked feta, spicy marinara, focaccia 11
- tortellini, chanterelles, sweet corn, parmigiano-reggiano 15
- stuffed peppers, goat cheese, pine nuts, sultanas, basil 14\*\*
- prosciutto & peaches, burrata, mint, balsamico 16
- pan con tomate—grilled focaccia, heirloom tomatoes, garlic, basil 10

## salads

- caprese salad, heirloom tomatoes, mozzarella, basil, grenache vinegar, olive oil 14
- watermelon salad, feta, jalapeños, charred onion, mint, olive oil 12
- salad niçoise—yellowfin tuna, farm egg, potatoes, tiny green beans, chickpeas, capers, olives 22\*

## pizza

- chanterelles, farm egg, caramelized onion, fontina 19
- zucchini, roasted tomatoes, chanterelles, garlic, mozzarella 18
- fennel sausage pie—pancetta, mozzarella, roasted garlic 17
- sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
- smoked salmon, dill mascarpone, capers 21
- white pie—fennel sausage, onion, ricotta, provolone 18
- grilled chicken, pesto, mozzarella 17\*\*
- margherita—marinara, mozzarella, basil 15
- 3 cheese 15

## main

- orecchiette bolognese 22
- fettuccine, zucchini, roasted tomato, field peas, pecorino 19
- café mac & cheese, small salad 16
- muffuletta sandwich, soppressata, prosciutto, mortadella, provolone, olive relish 16
- persian piadine—feta, cucumber, walnuts, dill, mint, yogurt 15\*\*
- swordfish sandwich, spicy slaw, caper aioli 17
- simple roasted halibut, cherry tomatoes, cucumber, basil, olive oil 32
- chicken scaloppine, capers, polenta 21
- pork chop, sweet corn, zucchini, field peas, polenta, tomato chutney vinaigrette 28\*
- new york strip, zucchini & rice gratino, arugula, olive oil 32\*

## sides

- mcewen & sons* polenta 5
- beets, almonds, ricotta salata 6\*\*
- chanterelles, shallots, thyme 10
- field peas & corn 6
- zucchini & rice gratino 7

## sweets

- coconut-pecan cake 12\*\*
- tiramisu 12
- summer berry semifreddo 12
- burnt honey cake à la *20th century café* 12
- chocolate budino 12
- strawberry sorbet 8
- gelato trio 10



Dine-in menu

Tuesday-Saturday 11:00 a.m. - 9:00 p.m.

wednesday special: vegetable plate

field peas, stewed okra, corn, collards,  
fried green tomato, *dol's* cornbread

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\*Items may 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.

\*\*contains nuts

JULY 21, 2021





## wines by the glass

### Bubbly

Prosecco di Valdobbiadene *Le Vigne di Alice* "Doro Nature" '19 Veneto 10  
Champagne *A. Margaine* Brut 1er Cru MV Villers-Marmery 23

### Whites

"Frank's White Blend" *Clendenen Family Vineyards* '18 Santa Maria Valley 12.50  
*Vermentinu Railsback Soeur* '19 California 14.00  
*Catarratto Cottanera* "Barbazzale" '19 Sicily 9.50  
*Greco di Tufo Feudi di San Gregorio* '18 Campania 12  
*Can Feixes* "Blanc Selecció" '19 Spain 9  
*Sancerre Domaine La Croix St. Laurent* '18 Loire 14  
*Bourgogne Blanc Domaine Jean-Marc Brocard* "Kimmeridgian" '19 Burgundy 10

### Rosé

*Triennes* '20 Provence 9  
*Aglianico Feudi di San Gregorio* "Ros'Aura" '19 Campania 9.50

### Reds

"Frank's Pinot Noir" *Clendenen Family Vineyards* '18 Santa Maria Valley 14.50  
*Côtes-du-Rhône Château de Saint Cosme* "Les Deux Albion" '18 Rhône 13  
*Garnacha* "Granito del Cadalso" '17 Vinos de Madrid 10  
*Rosso di Montalcino Caparzo* '18 Tuscany 12  
*Barbaresco Luigi Giordano* "Cavanna" '17 Piedmont 18  
*Montefalco Rosso Fongoli* '17 Umbria 13  
*Cabernet Sauvignon Hall* '17 Napa 18.50

## libations

### Venetian "Spreetz"

Aperol, prosecco, soda, lemon 9

### Hemingway

Plantation 3 stars rum, Luxardo Maraschino  
liqueur, fresh grapefruit juice, lime 9

### Pecan Old Fashioned

Knob Creek bourbon, house pecan orgeat,  
bitters, orange peel 13

### Negroni

Hayman's Old Tom gin, Campari,  
Cocchi Vermouth di Torino 12

### Catalan Happy Hour

Miró Vermut Rojo, Plymouth gin,  
orange bitters, sparkling water 9

### Watermelon Margarita

Lunazul silver tequila, watermelon, lime 12

## aperitivo/digestivo/amaro

Cocchi Americano: bianco, rosa or tinto 6

Dolin: dry, blanc or rouge 6

Lillet: blanc, rose or rouge 8

Cappelletti Amaro Pasubio 6

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 6

Averna 9

Montenegro 10

Fernet-Branca 10

## beers

Westbrook One Claw 7

Avondale Mosey 5.50

Founders Stout 8

Peroni 5.25

Einbecker N/A 6

Plank Dunkler 12

Amstel Light 4.75

## Draft

Plank Heller 10

Blackberry Farm Saison 9

Einbecker Pilsner 8

Good People APA 8

Ferus IPA 9

Stella Artois 7

## sips

San Pellegrino Sparkling 6/large

Better Kombucha: elderberry or honeysuckle 7.50/btl

Orangina 3.50

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl

Iced Tea with mint syrup 3