

## snacks

- focaccia & bottega infused olive oil 4
- marinated olives 6
- chips & charred onion dip 6
- gazpacho—heirloom tomatoes, cucumbers, sweet peppers 12
- baked feta, spicy marinara, focaccia 11
- charred okra & tzatziki 8
- stuffed peppers, goat cheese, pine nuts, sultanas, basil 14\*\*
- beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16\*
- roasted shrimp, almonds, garlic butter, pickled peppers 15\*\*
- pan con tomate—grilled focaccia, heirloom tomatoes, garlic 10

## salads

- caprese salad, cherry tomatoes, mozzarella, basil, grenache vinegar, olive oil 15
- gem bibb, asian pear, ricotta salata, parsley, three-vinegar vinaigrette 12
- salad niçoise—yellowfin tuna, farm egg, potatoes, green beans, chickpeas, capers, olives 24\*

## pizza

- zucchini, roasted tomatoes, garlic, mozzarella 16
- 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

- rigatoni bolognese 26
- linguine, pancetta, mushrooms, garlic, cream 24
- lamb & eggplant lasagna, tomato, sweet onion, feta 24
- café mac & cheese, small salad 16
- farm egg sandwich, heirloom tomato, bibb lettuce, avocado, aioli 15
- swordfish sandwich, spicy slaw, caper aioli 18
- simple roasted trout *with choice of*: cherry tomato relish 26 *or* gulf crab & mushroom beurre blanc 31
- chicken scaloppine, capers, polenta 21
- pork chop, sweet corn, zucchini, field peas, polenta, tomato chutney vinaigrette 28\*
- new york strip, crispy potatoes, okra, sauce romesco 36\*\*

## sides

- mcewen & sons* polenta 5
- beets, almonds, ricotta salata 6\*\*
- mushrooms, shallots, thyme 8
- field peas & corn 6
- crispy potatoes & romesco 6\*\*

## sweets

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



Dine-in menu

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

\*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





## wines by the glass

### Bubbly

- Prosecco di Valdobbiadene *Le Vigne di Alice* "Doro Nature" '19 Veneto 10  
*Scarpetta* Brut Rosé "Timido" Friuli-Venezia Giulia 9  
Champagne *A. Margaine* Brut 1er Cru MV Villers-Marmery 23

### Whites

- "Frank's White Blend" *Clendenen Family Vineyards* '18 Santa Maria Valley 12.50  
Fendant *Provins "L'Alpage"* '19 Switzerland 13.50  
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  
Aglanico *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  
Rioja *Olivier Rivière* "Gabaxo" '18 Spain 16  
Rosso di Montalcino *Caparzo* '18 Tuscany 12  
Barbaresco *Luigi Giordano* "Cavanna" '17 Piedmont 18  
Dolcetto *Luigi Einaudi* '19 Piedmont 12  
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, ginger, or apple* 7.50/btl

Orangina 3.50

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl