

snacks

- marinated olives 6
focaccia & bottega infused olive oil 4
braised lamb & lentil soup—leeks, sweet peppers, marjoram 12
chips & charred onion dip 6
baked feta, spicy marinara, focaccia 11
charred okra & tzatziki 8
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16*
roasted shrimp, almonds, garlic butter, pickled peppers 15**
antipasti—soppressata, mortadella, prosciutto di parma, pecorino, robiola, olives, grissini 20



Dine-in menu

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

salads

- local lettuces, pears, hazelnuts, robiola rochetta, radish, sherry vinaigrette 12**
gem bibb, ricotta salata, parsley, three-vinegar vinaigrette 12
salad niçoise—yellowfin tuna, farm egg, potatoes, green beans, chickpeas, capers, olives 24*

pizza & sandwiches

- mushrooms, fontina, red onion, castelvetro olives 16
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
butcher's pie—fennel sausage, pancetta, prosciutto di parma, eggplant, pecorino 19
smoked salmon, dill mascarpone, capers 21
white pie—fennel sausage, onion, ricotta, provolone 18
grilled chicken, pesto, mozzarella 17**
margherita—marinara, mozzarella, basil 15
farm egg sandwich, mortadella, bibb lettuce, avocado 16
swordfish sandwich, spicy slaw, caper aioli 18

main

- rigatoni bolognese 26
braised duck orecchiette, chanterrelles, tuscan kale, carrots 26
elysian fields lamb shoulder, roasted butternut, baby turnips, polenta, salsa verde 28
café mac & cheese, small salad 16
scallop risotto, leeks, field peas, creamed corn 28
simple roasted rainbow trout, cherry tomatoes, cucumbers, capers, focaccia, sherry-red wine vinaigrette 26
chicken scaloppine, capers, polenta 21
pork chop, collard greens, roasted onion, polenta, grape relish 28*
new york strip, crispy potatoes, okra, sauce romesco 36**

sides

- mcewen & sons* polenta 5
mushrooms, shallots, thyme 8
field peas & cornbread 7
crispy potatoes & romesco 6**
jeff's greens 6

sweets

- burnt honey cake à la *20th century café* 12
pear & almond tart 12**
coconut-pecan cake 12**
chocolate-peanut butter mousse tart 12**
tiramisu 12
paradise farm grape sorbet 8
gelato trio 10

*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

Please alert your server of any food allergies and/or dietary restrictions.

OCTOBER 13, 2021





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 *Marc Hébrart* “Cuvée de Réserve” Brut NV Mareuil-Sur-Ay 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
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
Rioja Olivier Rivière “Gabaxo” ’18 Spain 16
Rosso di Montalcino Caparzo ’18 Tuscany 12
Barbaresco Luigi Giordano “Cavanna” ’17 Piedmont 18
Dolcetto di Diano D’Alba Il Palazzotto “Sòri Cristina” ’19 Piedmont 10
Cabernet Sauvignon Hall ’17 Napa 18.50

libations

Venetian “Spreetz”

Aperol, prosecco, soda, lemon 9

Sicilian Lemonade

Four Roses bourbon, Averna, lemonade 12

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

Jack’s Calling Card

Broker’s gin, Carpano Antica, Luxardo Maraschino liqueur, oj 13

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-Luxardo 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

Mountain Valley Sparkling 6/large

Better Kombucha: elderberry, ginger, or apple 7.50/btl

Orangina 3.50

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl