

## snacks

- focaccia & bottega infused olive oil 4  
vegetable minestrone—butternut, kale, orzo, pesto 12\*\*  
chips & charred onion dip 6  
baked feta, spicy marinara, focaccia 11  
arancini & *joyce farm* heritage 'prosciutto' 12  
roasted shrimp, almonds, garlic butter, pickled peppers 15\*\*  
sardines, skordalia, roasted potatoes, arugula 14\*\*  
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16\*  
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  
salade niçoise—yellowfin tuna, farm egg, potatoes, cucumbers, chickpeas, capers, olives 24\*

## pizza & sandwiches

- mushrooms, fontina, red onion, castelvetro olives 16  
farm egg, bacon, fontina, potato, caramelized onions 17  
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

- roast beef sandwich, provolone, arugula, red onion, horseradish cream 16  
swordfish sandwich, spicy slaw, caper aioli 18

## main

- rigatoni bolognese 26  
café mac & cheese, small salad 16  
*paradis'* spaghetti—tomato, fennel seed, sweet onion, garlic, basil 19  
guinea hen risotto, butternut, mushrooms, tuscan kale 28  
roasted scallops, capers, caper berries, parsley, brown butter vinaigrette 28  
simple roasted triggerfish, little neck clams, shrimp, fennel, satsuma, lemon vinaigrette 32  
chicken scaloppine, capers, polenta 21  
*elysian fields* lamb shoulder, roasted butternut, little turnips, polenta, salsa verde 28  
pork chop, collards, roasted onion, polenta, asian pear relish 28\*  
new york strip, crispy potatoes, sauce romesco, arugula 36\*\*

## sides

- mcewen & sons* polenta 5  
mushrooms, shallots, thyme 8  
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 tart 12\*\*  
tiramisu 12  
raspberry & scuppernong sorbetto 8  
gelato trio 10  
hot chocolate 5.50

\*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

NOVEMBER 24, 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 *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  
Erbaluce di Caluso *Ferrando* "Torrazza" '19 Piedmont 11.50  
*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

### 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  
Langhe Nebbiolo *De Forville* '19 Piedmont 12  
Cabernet Sauvignon *Hall* '17 Napa 18.50

## libations

### Venetian "Spreetz"

Aperol, prosecco, soda, lemon 9

### Sicilian Lemonade

Bourbon, Averna, lemonade 12

### Pecan Old Fashioned

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

### Negroni Blanco

Lunazul Blanco, Cocchi Americano,  
Dolin Blanc 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

### Sloe Gin Daisy

Beefeater gin, sloe gin, lemon 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-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

Apple-Ginger Mule 8

Orangina 3.50

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl