

snacks

focaccia & bottega infused olive oil 4
jeff's soup of the day 12
chips & charred onion dip 6
baked feta, spicy marinara, focaccia 11
arancini & joyce farm heritage 'prosciutto' 12
hummus, crudités, pita 14
sardines, skordalia, roasted potatoes, arugula 14**
grilled octopus, crispy potatoes, romesco, pickled peppers 16**
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16*

salads

local lettuces, asian pear, hazelnuts, robiola rochetta, radish, sherry vinaigrette 12**
gem bibb, ricotta salata, parsley, three-vinegar vinaigrette 12
chicken paillard—arugula, mushrooms, charred onion, parmigiano-reggiano, tomato chutney vinaigrette 19

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
fish sandwich, spicy slaw, caper aioli 18

main

rigatoni bolognese 26
café mac & cheese, small salad 16
pardis' 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
pesce del giorno—cannellini beans, swiss chard, sweet peppers, citrus relish mp
chicken scaloppine, capers, polenta 21
pork chop, collards, roasted onion, polenta, asian pear relish 28*
hanger steak, crispy potatoes, sauce romesco, arugula 32**

sides

mcewen & sons polenta 5
mushrooms, shallots, thyme 8
crispy potatoes & romesco 6**
jeff's greens 6
cannellini beans & chard 6

sweets

burnt honey cake à la 20th century café 12
pumpkin cheesecake 12**
coconut-pecan cake 12**
chocolate-peanut butter tart 12**
tiramisu 12
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

DECEMBER 2021



Dine-in menu

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





wines by the glass

Bubbly

- Raventós i Blanc* “Blanc de Blancs” ‘18 Penedès 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
Chablis Droin ‘19 Burgundy 19

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

Highlands Eggnog

bourbon, rum, housemade eggnog 10

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