

## snacks

focaccia & bottega infused olive oil 4.50  
marinated olives, fennel seed, cumin, lemon peel 6.50  
*jeff's* soup of the day 14  
chips & charred onion dip 7  
baked feta, spicy marinara, focaccia 12.75  
deviled eggs & caviar 21\*  
hummus, crudité, pita 15  
roasted asparagus, morels, pecorino, sherry vinaigrette 16  
roasted shrimp, ramp butter, parsley 17  
crostini—mortadella, soppressata, mozzarella, pickled peppers, pesto 15\*\*

## salads & sandwiches

salade niçoise—yellowfin tuna, farm egg, sugar snaps, olives, capers, roasted peppers, lemon vinaigrette 24  
gem bibb, cucumber, bulb onion, cherry tomatoes, mozzarella, mint, three-vinegar vinaigrette 14.50  
tortellini salad, asparagus, peas, gem bibb, mozzarella, bulb onion, aioli, lemon vinaigrette 16.75  
fish sandwich, spicy slaw, caper aioli 19  
persian piadine—cucumber, feta, walnuts, yogurt, radishes, local lettuces, tender herbs 19\*\*

## pizza

mushrooms, fontina, red onion, castelvetro olives 16.50  
morels, farm egg, bacon, fontina, caramelized onions 22\*  
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18  
*harvest farm* spring onion, ricotta, garlic, fontina 18  
smoked salmon, dill mascarpone, capers 23  
white pie—fennel sausage, onion, ricotta, provolone 19.50  
grilled chicken, pesto, mozzarella 18\*\*  
margherita—marinara, mozzarella, basil 16

## main

rigatoni bolognese 26  
café mac & cheese, small salad 18  
    add: chicken 7 or fennel sausage 6  
veal garganelli, zucchini, bulb onion, pesto 28\*\*  
crawfish risotto, morels, sweet corn 32  
pesce del giorno—field pea, cucumber & sweet pepper relish *mp*  
chicken scaloppine, capers, polenta 24  
pork chop, field peas, collards, polenta, green peach relish 28  
hanger steak, new potatoes, asparagus, sauce romesco 33\*\*  
spring vegetables & creamy polenta, parmigiano-reggiano 18

## sides

*mcewen & sons* polenta 6  
*jeff's* collards 7  
marinated field peas & cucumber 7  
fried potatoes & romesco 7\*\*  
grilled jumbo asparagus 8  
morels, spring onion, thyme 10

## sweets

burnt honey cake à la *20th century café* 12.50  
coconut-pecan cake 12\*\*  
chocolate budino 12.50  
tiramisu 12.50  
*harvest farm* strawberries & cream 12  
lemon & honeysuckle sorbet 10  
*big spoon* gelato trio 12\*\*



Dine-in menu

Tuesday-Saturday 11:00 a.m. - 9:30 p.m.

## daily specials

Tuesday

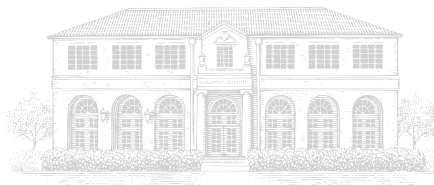
wood roasted scallops 36

Wednesday

vegetable plate 22

\*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



## w i n e s

### Bubbly

- Prosecco di Valdobbiadene *Col Vettoraz* '20 Veneto 45  
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45  
Champagne *Claude Genet* Brut NV Grand Cru 100  
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150  
Champagne *Pierre Pétters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru 300 (**magnum**)

### Whites

#### Italy

- Pinot Grigio *Livio Felluga*, Alto Adige '19 50  
Pinot Bianco *Colterenzio* "Cora", Alto Adige '20 36  
Kerner *Abbazia di Novacella*, Alto Adige '19 40  
Erbaluce di Caluso *Ferrando* "Torrazza" '20 Piedmont 46  
Grüner Veltliner *Nigl* "Freiheit", Kremstal '19 48  
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60  
Sancerre *Domaine Claude Riffault*, Loire '20 80  
Mâcon Pierreclos *Thevenet*, Burgundy '19 48  
"Frank's White Blend" *Clendenen Family Vineyards*, Santa Maria Valley '18 50  
Chardonnay *LIOCO*, Sonoma Coast '19 50  
Chardonnay *Evening Land* "La Source", Eola-Amity Hills '17 150

#### Rosé

- Schloss Gobelsburg* "Cistercien", Kamptal '20 44  
*Triènnnes*, Provence '20 36  
*Matthiasson*, California '21 75

#### Reds

- Alanera Rosso Veronese *Zenato*, Veneto '18 38  
Rosso di Montepulciano *Poliziano*, Tuscany '19 36  
Chianti Classico *Volpaia*, Tuscany '19 45  
Brunello di Montalcino *Caparzo*, Tuscany '19 95  
Barbera d' Asti *Vietti* "Tre Vigne", Piedmont '19 42  
Dolcetto d'Dogliani *Einaudi*, Piedmont '19 48  
Nebbiolo *Colombera & Gallera*, Piedmont '19 58  
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150  
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98  
Montefalco Rosso *Fongoli*, Umbria '19 50  
Rosso *Occhipinti* "SP68", Sicily '20 65  
Cerasuolo di Vittoria Classico *COS*, Sicily '17 68  
Garnatxa *Joan d'Anguera* "Finca l'Argatà", Montsant '16 75  
*Olivier Rivière* "Gabaxo", Rioja '18 64  
Bourgogne *Arlaud* "Roncevie", Burgundy '18 90  
Beaujolais Villages *Guy Breton* "Cuvée Marylou", Burgundy '20 65  
Morgon *J. Foillard* "Côte du Py", Burgundy '18 95  
Côtes-du-Rhône *J.L. Chave* "Mon Coeur", Rhône '19 48  
Gigondas *Domaine Saint-Damien*, Rhône '19 75  
Vacqueyras *Domaine de la Charbonnière*, Rhône '17 48  
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '17 80  
Zinfandel *Ridge* "Three Valleys", Sonoma Coast '13 115  
Pinot Noir *LIOCO* "Laguna", Sonoma Coast '18 80  
Pinot Noir *Littorai* "Savoy", Anderson Valley '17 185

And there's more.... full bottle list available upon request