

snacks

- focaccia & bottega infused olive oil 4.50
marinated olives, fennel seed, cumin, lemon peel 5.50
jeff's soup of the day 12
chips & charred onion dip 7
baked feta, spicy marinara, focaccia 12.75
arancini—sweet corn, green tomato, fontina 12
charred okra, tzatziki, za'atar 11.50
deviled eggs & caviar 21*
yellowfin tuna crudo—watermelon, jalapeño, lemon agrumato *m.p.**
hummus, crudités, pita 15
crostini—mortadella, soppressata, mozzarella, pickled peppers, pesto 15**
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18*



Dine-in menu

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

salads & sandwiches

- salade niçoise—yellowfin tuna, farm egg, potatoes, olives, capers, three-vinegar vinaigrette 24
gem bibb, cucumber, carrots, creamy parmesan dressing 15
capri salad—heirloom tomatoes, charred onion, mozzarella, basil, garnacha vinegar, olio verde 16
fish sandwich, spicy slaw, caper aioli 19
persian piadine—cucumber, feta, walnuts, yogurt, radishes, local lettuces, tender herbs 19**

pizza

- zucchini, squash, roasted tomatoes, mozzarella, garlic 17
morels, farm egg, bacon, fontina, caramelized onions 22*
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18
eggplant, marinara, feta, olives, basil 16.50
mushrooms, red onion, fontina, castelvetro olives 16.50
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**
sweet corn risotto, morels, parmigiano-reggiano 26
pesce del giorno—field pea, cucumber & sweet pepper relish *m.p.*
chicken scaloppine, capers, polenta 24
pork chop, field peas, collards, polenta, green peach relish 28
hanger steak, panzanella, arugula, olio verde 33

sides

- mcewen & sons* polenta 6
jeff's collards 7
marinated field peas & cucumber 7
fried potatoes & romesco 7**
morels, bulb onion, thyme 10

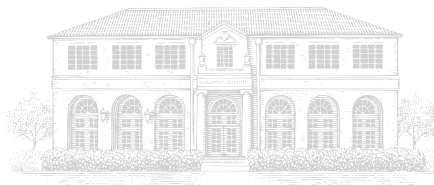
sweets

- burnt honey cake à la *20th century café* 12.50
coconut-pecan cake 12.50**
chocolate budino 12.50
tiramisu 12.50
blackberry & pistachio semifreddo 12.50**
big spoon lemon & mint sorbet 10
big spoon gelato trio 12**

*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.



w i n e s

Bubbly

- Prosecco di Valdobbiadene *Col Vetoraz* '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 Péters* "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
Vermentino *Bisson* "Vignerta", Liguria '20 65
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

- 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
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* "Roncovie", 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