

## 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  
wood roasted figs—walnuts, prosciutto, lemon mint cream 12.50\*\*  
charred okra, tzatziki, za'atar 11.50  
deviled eggs & caviar 21\*  
yellowfin tuna crudo—watermelon, jalapeño, lemon agrumato 16\*  
hummus, crudités, pita 15  
italian BLT crostini—pancetta, heirloom tomatoes, gem bibb, aioli 15  
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18\*



## salads & sandwiches

- salade niçoise—yellowfin tuna, farm egg, potatoes, olives, capers, three-vinegar vinaigrette 24  
greek salad—gem bibb, cherry tomatoes, olives, cucumber, feta, red wine vinaigrette, oregano 14.50  
fish sandwich, spicy slaw, caper aioli 19  
persian piadine—cucumber, feta, walnuts, yogurt, radishes, local lettuces, tender herbs 19\*\*  
meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 20

## 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  
lobster & shrimp risotto, sweet corn, parmigiano-reggiano 38.50  
pesce del giorno—field pea, cucumber & sweet pepper relish *m.p.*  
chicken scaloppine, capers, polenta 24  
braised beef rib, crispy potatoes, okra, sweet corn, horseradish cream 38  
pork chop, field peas, collards, polenta, fig relish 28  
hanger steak, zucchini & rice gratino, sauce romesco 33\*\*

## sides

- mcewen & sons polenta 6  
jeff's collards 7  
marinated field peas & cucumber 7  
zucchini & rice gratino 8

## sweets

- burnt honey cake à la 20th century café 12.50  
coconut-pecan cake 12.50\*\*  
chocolate budino 12.50  
tiramisu 12.50  
big spoon peach sorbet 10  
big spoon gelato trio 12

**daily specials**

**Tuesday**  
wood roasted scallops 36  
pancetta, brown butter vinaigrette

**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.



## w i n e s

### Bubbly

- Prosecco di Valdobbiadene *Col Vetoraz* '20 Veneto 45  
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45  
Champagne *Gaston Chiquet* "Tradition" Brut MV 1er 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 *Jermann*, Venezia Giulia '20 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 Lucien Crochet*, Loire '20 72  
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 Montalcino *Caparzo*, Tuscany '19 48  
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* "Roncevie", Burgundy '18 90  
Gevrey-Chambertin *La Combe Grisard*, Burgundy '17 160  
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