

snacks

- focaccia & bottega infused olive oil 4.50
jeff's soup of the day 12
marinated olives, fennel seed, cumin, lemon peel 5.50
chips & charred onion dip 7
baked feta, spicy marinara, focaccia 12.75
deviled eggs & caviar 21*
charred okra, tzatziki, za'atar 11.50
hummus, crudités, pita 15
robiola, 24 month *joyce farm* 'prosciutto', olives, asian pear 14
roasted sweet peppers, goat cheese, pine nuts, sultanas, breadcrumbs 14**
crudo, lemon, pine nuts, calabrian chili, parsley, olio verde 17**
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18*



salads & sandwiches

- tender lettuces, gorgonzola, focaccia croûtons, three-vinegar vinaigrette 13
chicken paillard, shaved mushrooms, arugula, parmigiano-reggiano, tomato chutney vinaigrette 22
swordfish sandwich, spicy slaw, caper aioli 19
vespa sandwich—mortadella, soppressata, prosciutto, fontina, lettuce, aioli 18.50
persian piadine—cucumber, feta, walnuts, yogurt, radishes, local lettuces, tender herbs 19**
meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 20

pizza

- roasted butternut squash, caramelized onions, ricotta, prosciutto, *eastaboga* honey 18
farm egg, bacon, mushrooms, 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
add: arugula 3 or farm egg 3

main

- orecchiette bolognese 26
café mac & cheese with a café salad 18
add: chicken 7 or fennel sausage 6
linguine alla sorrentina, zucchini, pecorino, basil breadcrumbs 18
lobster & shrimp rigatoni, garlic, capers, parsley, lemon 38.50
pesce del giorno—farro, sweet peppers, chickpeas, charred onion, skordalia *m.p.***
chicken scaloppine, capers, polenta & café salad 24
braised beef rib, crispy potatoes, okra, sweet corn, horseradish cream 38
pork chop, collards, polenta, asian pear relish 28
hanger steak, fingerling sweet potatoes, charred onion, green harissa 33

sides

- mcewen & sons* polenta 6
jeff's collards 7
farro salad, sweet peppers, charred onion 6
sweet potatoes & green harissa 6

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 muscadine sorbet 10
big spoon gelato 12

daily specials

Tuesday
tuscan egg salad 24
fried oysters, pancetta, sherry vinaigrette

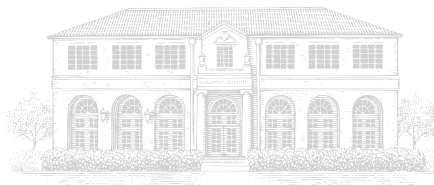
Wednesday
vegetable lasagna 22
zucchini, eggplant, béchamel

Tuesday-Thursday, 2 pm-6 pm:
mushroom pizza
+ *COS Pithos Bianco* 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

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 *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 du Nozay* "La Marâtre", Loire '20 85
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 d'Alba *Scarpa* "Bric du Nota", Piedmont '17 70
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98
Montefalco Rosso *Fongoli*, Umbria '19 50
Cerasuolo di Vittoria Classico *COS*, Sicily '17 68
Garnatxa *Joan d'Anguera* "Finca l'Argatà", Montsant '16 75
Olivier Rivière "Gabaxo", Rioja '18 64
Côtes-de-Brouilly *Nicole Chanrion* Burgundy '20 55
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 65
Cabernet Sauvignon *Hall*, Napa Valley '18 90
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '17 80
Zinfandel *Ridge* "Three Valleys", Sonoma Coast '13 115
Pinot Noir *Au Bon Climat* "La Bauge Au-dessus", Santa Maria Valley '17 80
Pinot Noir *Littorai* "Savoy", Anderson Valley '17 185

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