

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
deviled eggs & caviar 21*
dolmas, spiced ground beef, basmati rice, currants, tzatziki 12.50
crostini—roasted beets, goat cheese, fennel, honey vinegar, dill 13
fried cauliflower & sauce romesco 11.50**
harvest farm grilled broccoli, anchovy vinaigrette, focaccia breadcrumbs 14
smoked salmon flatbread, dill mascarpone, red onion, capers 18.50
crudo, lemon, pine nuts, calabrian chili, parsley, olio verde 17**
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18*



salads & sandwiches

- local lettuces, gorgonzola, roasted beets, three-vinegar vinaigrette 13
joyce farm chicken salad, avocado, gem bibb, pickled onion, pomegranate 15
caesar salad, gem bibb, focaccia croutons, parmigiano-reggiano 13 (add chicken 7)
bottega bowl—mixed lettuces, cauliflower, butternut squash, quinoa, mushrooms, feta, farm egg 17
swordfish sandwich, spicy slaw, caper aioli 19
meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 20

pizza

- roasted butternut squash, caramelized onions, ricotta, prosciutto, eastaboga honey 18
butcher's pie—mortadella, soppressata, fennel sausage, prosciutto, marinara, mozzarella 22
farm egg, bacon, mushrooms, fontina, caramelized onions 22*
sweet peppers, chicken, fontina, arugula, alecia's tomato chutney 18
mushrooms, red onion, fontina, castelvetro olives 16.50
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
spaghetti carbonara, house-cured pancetta, farm egg, pecorino 24
gulf crab & shrimp rigatoni, garlic, capers, parsley, lemon 38.50
elysian fields lamb risotto, chanterelles, butternut squash, saffron 28
pesce del giorno—farro, sweet peppers, chickpeas, charred onion, skordalia *m.p.***
chicken scaloppine, capers, polenta & café salad 26
beef braised in barolo, carrots, turnips, cipollini onions, creamy polenta, gremolata 38
joyce farm pork chop, collards, polenta, persimmon relish 32
hanger steak, sweet potatoes, charred onion, green harissa 33

sweets

- coconut-pecan cake, crème anglaise 12.50**
pumpkin cheesecake, ginger snaps, chantilly cream 12.50**
lemon semifreddo, graham cookie, pistachio 12.50**
tiramisu, polenta pound cake, espresso, marsala 12.50
big spoon wild grape sorbet 10
big spoon gelato 12
affogato 10

sides
mcwen & sons polenta 6
jeff's collards 7
farro salad, sweet peppers, charred onion 6
sweet potatoes & green harissa 6
glazed carrots & turnips, gremolata 8
roasted cauliflower, garlic, thyme 8

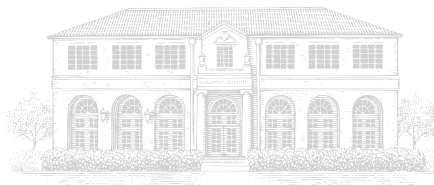
coffee & tea

- amavida drip coffee 4
espresso 3.50
cappuccino 4.50
latte 4.50
cold brew 5
rishi hot teas 4.50 (*ask server for our selection*)

*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 Vektoraz* '20 Veneto 45
Pet Nat *Kobal "Bajta"* Rosé '20 Slovenia 45
Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru 150
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150
Champagne *Billecart-Salmon* Brut Rosé NV 210

Whites

- Pinot Grigio *Jermann*, Venezia Giulia '20 50
Pinot Bianco *Colterenzio* "Cora", Alto Adige '20 36
Kerner *Abbazia di Novacella*, Alto Adige '19 40
Roero Arneis *Vietti*, Piedmont '21 48
Vermentino *Bisson* "Vignerta", Liguria '20 65
Grüner Veltliner *Nigl* "Freiheit", Kremstal '19 48
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60
Sancerre *Claude Riffault* "Les Chasseignes", Loire '18 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

- Triènnès*, 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
Mencia *Ultreia* "Saint Jacques", Bierzo '18 59
Côtes-de-Brouilly *Nicole Chanrion* Burgundy '20 55
Gevrey-Chambertin *La Combe Grisard*, Burgundy '17 160
Morgon *Lapierre*, Burgundy '20 75
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