

## snacks

- focaccia & bottega infused olive oil 5  
marinated olives, fennel seed, cumin, lemon peel 6  
jeff's soup of the day 12  
chips & charred onion dip 7  
baked feta, spicy marinara, focaccia 12.75  
crostini with sweet peas, radish, ricotta, lemon, mint 12  
fried oysters with caper aioli & preserved lemon 18  
oven-roasted gulf shrimp, aleppo chili, green olives, garlic 15.50  
smoked salmon flatbread, dill mascarpone, red onion, capers 18.50  
roasted jumbo asparagus, farm egg, roasted potatoes, three-vinegar vinaigrette, herbs 14\*  
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18\*



## salads & sandwiches

- local lettuces, sweet peas, bulb onion, dill, parsley, three-vinegar vinaigrette 14  
tortellini salad, sweet peas, mozzarella, asparagus, mint, sherry vinaigrette 15  
tuna niçoise—roasted peppers, potatoes, chickpeas, niçoise olives, capers, arugula 24\*  
fried farm egg & mortadella sandwich, watercress, aioli, chili oil 16\*\*  
swordfish sandwich, spicy slaw, caper aioli 19  
persian piadine—watercress, dill, mint, walnuts, cucumber, yogurt, radish, feta 17\*\*

## pizza

- asparagus pie, bulb onion, fontina, farm egg, parsley 18  
crawfish pie, marinara, pork sausage, mozzarella, aleppo 22  
butcher's pie—mortadella, soppressata, fennel sausage, pancetta, marinara, mozzarella 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  
pardis' spaghetti, san marzano tomatoes, fennel seed, cumin, chili 22  
garganelli primavera, sweet peas, asparagus, carrots, cream, parmigiano-reggiano 20  
café mac & cheese with a café salad 18  
louisiana crawfish risotto, gulf shrimp, asparagus, bulb onion, mint 28  
fish of the day— orzo, peas, asparagus, crawfish skordalia *m.p.\*\**  
chicken scaloppine, capers, polenta & café salad 26  
lamb osso buco, cannellini beans, peas, asparagus, local greens 38  
*joyce farm* pork chop, venetian spinach, polenta, tomato chutney aioli 32\*\*  
hanger steak, crispy potatoes, watercress, salsa verde 33\*

## sweets

- coconut-pecan cake, crème anglaise 14\*\*  
strawberry semifreddo, graham cookie, pistachio 14\*\*  
tiramisu—polenta pound cake, espresso, mascarpone 14  
affogato—vanilla gelato, espresso, chocolate sablé 10  
*big spoon* sorbetto 10  
*big spoon* gelato 12

## sides

- mcewen & sons* polenta 6  
venetian spinach 8\*\*  
crispy potatoes & salsa verde 7  
sweet peas, carrots, onions 7

## coffee & tea

- amavida* drip coffee 4  
espresso 3.50  
cappuccino 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.

Parties of 6 or more, one check please.

SPRING 2023