

PLATES

Caesar Salad*

house caesar dressing, parmesan
crisp 9

Duck Leg Confit

baby kale, almonds, currant and
port syrup, preserved kumquat 16

Buffalo Wings

medium or hot,
celery, bleu cheese 9

Crab Cake Sandwich*

chipotle aioli, lettuce, tomato,
onion, pickle, crispy pancetta,
hoagie bun 17

Steak Salad*

grilled flank steak, mixed
greens, gorgonzola, balsamic
vinaigrette, grilled onion, port
balsamic glaze 16

Crispy Calamari*

spicy marinara, caramelized
lemons and peppers, aioli 13

Angus Beef Burger*

chipotle yogurt, frisee, bacon
jam, pickles, tomato,
white cheddar 17

Antipasti Platter

chef's selection of cured
meats, cheeses, crostini
13 half 24 full

PIZZA

Classic Pepperoni

pepperoni, mozzarella,
marinara 14

Wild Mushroom

sauteed mushrooms, truffle
oil, garlic, fresh mozzarella 14

Margherita

fresh mozzarella, tomato,
basil, olive oil 14

Sausage*

two sunny side up eggs,
sausage, shredded mozzarella,
marinara, shaved parmesan, red
onion, chili flakes 15

Prosciutto

prosciutto, sage and
pumpkin seed pesto, red
onion, lemon zest, shredded
mozzarella 16

Confit Duck

duck, fresh mozzarella,
jalapeno, orange zest, chives,
salted caramel honey 16

Supreme

spicy sausage, pepperoni, green
peppers, onion, mushrooms,
black olives, marinara 15

Three Cheese

mozzarella, gorgonzola,
parmesan, fresh thyme,
garlic 14

OYSTER AND ANTIPASTI BAR

Oysters*

champagne mignonette,
cocktail sauce, horseradish
3 each / 27 dozen

Salmon Crudo *

avocado, orange, nitsume
sauce, sesame seed,
jalapeno 10

Halibut Crudo *

fresh lime juice,
smoked sea salt, chive,
basil oil 10

Peel & Eat Shrimp*

1/4 Pound 10
1/2 Pound 17

Choose Your Own Antipasti

Pick any individual, or 3 for \$12

\$4 Each

Salted Spanish Peanuts with Fried Rosemary | Goat Cheese Stuffed Peppadew Peppers
Tomato Chutney | Pickled Gardiniera Vegetables | Mixed Marinated Olives

\$5 Each

Marinated White Anchovies | Chicken Liver Mousse | Marinated Pomodoraccio Tomatoes
Marinated Mozzarella | Drunken Goat | Robiola | Oregon Blue
Prosciutto | Capicola | Artisan Salami | Bresola