



Hors d'Oeuvres

TOASTED NUTS & HERBS
smoked almonds, hazelnuts, cashews, sage & rosemary
\$6

FRENCH ONION DEVEILED EGGS*
caramelized onions, schmaltz & fried onions
\$12

PIG'S EARS
herbs & lime
\$7

BRUSCHETTA
roasted asparagus, mushroom, & ricotta
\$12

4 HAMS TO FREEDOM*
chef's selections

\$18

DAILY OYSTER SELECTIONS*
by the half dozen & untraditional garnishes

\$18

POWER LUNCH

"20 in 20"

soup, salad or bruschetta

daily fish, italian dip, or grilled cheese

cookies bagged up to go

(3 courses in twenty minutes)

\$20

Sides

HOUSE POTATOES*
lemon, horseradish & smoked aioli
\$7

DUCKFAT CAULIFLOWER
mint & chilis
\$8

GNOCCHI
sage & brown butter
\$7

MARKET VEGETABLES
\$7

Starters & Salads

SPRING RABE SALAD pistachio & lemon vinaigrette.....	\$11
LETTUCES & HERBS lemon vinaigrette	\$10
TOMBO CRUDO* vietnamese herbs & rice cracker.....	\$14
FRENCH ONION SOUP bone marrow & gruyere	\$10
SMOKED SALMON* avocado, roe, radish & grilled bread.....	\$15

Main

ROASTED TROUT* green goddess & lemon ash potatoes.....	\$25
PORK BELLY SANDWICH* fried oysters, umami mayo, pickled carrots & cilantro.....	\$15
FARM GREENS* pumpkin seed, spring vegetables & buttermilk dressing (add chicken or daily fish +10).....	\$14
GRILLED LITTLE GEM NICOISE* potato, radish & confit albacore.....	\$19
GRILLED CHEESE* taleggio, duck egg & honey.....	\$14
JACKRABBIT BURGER* cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20).....	\$16
HOUSEMADE FETTUCCINE* carbonara, lardo, & scallions	\$16
HANGER STEAK* frites, chimichurri, & angry aioli.....	\$25
FRIED CHICKEN SANDWICH* maple aioli, hot sauce & grandma Helen's pickles	\$15
GRANDMA ROSALIE'S ITALIAN DIP meatball, provolone & marinara.....	\$15