



## SNACKS

<b>House-Made Focaccia</b>	10
With California Olive Oil and 10 year-old Balsamic	
<b>Warm Marinated Olives</b> VG	10
With citrus, garlic, and thyme	
<b>Pork &amp; Kimchi Spring Rolls</b>	8
Two house made spring rolls with ground pork, kimchi, and cabbage, served with Nuoc Cham, pickled carrot and daikon	
<b>Arancini (Suppli a Telefono)</b>	12
Saffron risotto balls stuffed with house pulled mozzarella, breaded & fried, with hearty marinara and parm	
<b>Shallot &amp; Onion Dip</b>	10
Classic style creamy house made dip with fried potato chips	

## SMALL PLATES

<b>Grilled Chicken Wings</b>	16
Tossed in Buffalo sauce, served with crudité' and house ranch	
<b>Fried Brussels Sprouts</b>	12
Served with sweet chili sauce, black vinegar, fish sauce, gochujang, fried shallots, and garlic	
<b>Crusted &amp; Seared Albacore with Fennel &amp; Apple Salad</b>	19
Sacred Sea Oregon Albacore Tuna crusted in sesame, mustard, and fennel seeds, seared to rare and sliced, with a fennel apple salad, yuzu, black garlic shoyu, and fried rice noodles	
<b>Mushroom Crespelle</b>	18
Crepes stuffed with ricotta, cremini mushrooms, taleggio cream	
<b>Nekia Clams</b>	25
Saffron, white wine, bacon, and garlic, served with grilled bread	

<b>Carrot Coconut Curry Soup</b> VG	8/12
Carrots, coconut milk, curry powder, ginger, and garlic, garnished with carrot chips and coconut yogurt	

## SALADS

<b>Roasted Vegetable and Farro Salad</b>	16
Roasted seasonal vegetables, local farro, goat cheese, with arugula and pumpkin seeds Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
<b>Chopped Caesar Salad</b>	16
Chopped romaine, roasted garlic Caesar dressing, toasted bread crumbs, parm Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
<b>Mixed Green Salad</b> VG	12
Lettuce and raw veggies Add Chicken +8 / Add Steak +16 / Grilled Shrimp +12	
<b>Flat Iron Steak Salad</b>	25
Grilled flat iron, lettuce, garlic house dressing, aged cheddar, cucumbers, tomato, pickled onion, fried shallots	



## PASTAS

<b>Spaghetti Bolognese</b>	<b>25</b>
Rich beef & pork Bolognese with house-made garlic herb ricotta, parm	
<b>Spaghetti Aglio e Olio</b>	<b>18</b>
Garlic, chili flakes, California olive oil, bread crumbs, parm Add Grilled Prawns +12	
<b>Rigatoni Marinara</b>	<b>19</b>
Hearty house made marinara with house made garlic and herb ricotta and parmesan	
<b>Vegan Spring Vegetable Rigatoni</b> <sup>VG</sup>	<b>25</b>
Roasted spring veggies, garlic cashew cream, yeast, garlic bread crumbs	
<b>Gnocchi alla Romana</b>	<b>20</b>
Semolina gnocchi with Spring vegetable cream sauce, house pulled mozzarella, pesto	

## LARGE PLATES

<b>Duck Confit with Fregola Sarda &amp; Duck Broth</b>	<b>27</b>
Confit duck leg, fregola sarda, duck broth, kale, new potatoes poached in duck fat, and smoked olive oil	
<b>Braised Pork Shank "Osso Buco"</b>	<b>28</b>
Pork shank braised with tomato and red wine with celeriac puree, braised red cabbage and citrus gremolata	
<b>Grilled Prime New York Strip Steak</b> 	<b>35</b>
Porcini compound butter, mashed potatoes, grilled asparagus	
<b>Chicken Parm</b>	<b>25</b>
Fried chicken thigh, hearty marinara, mozzarella, parmesan, and mashed potatoes, with mixed lettuce salad	
<b>Slow Roasted Baby Back Ribs</b> 	<b>25</b>
Half Rack, tossed in a sticky dark soy & ginger sauce, korean inspired potato salad, house kimchi	
<b>Cod with Saffron Broth</b>	<b>28</b>
Seared and baked Cod, served in a tomato saffron broth with local farro, braised greens and salsa verde	

## SANDWICHES

Served with Fries or Side Salad

<b>Onion Smash Burger</b>	<b>18</b>
Smashed house-ground beef patty, lots of onions, American cheese & secret sauce *OR try it All-American style with lettuce, onion, tomato, and secret sauce	
<b>French Dip</b>	<b>21</b>
House-roasted sirloin, caramelized onions, tomato jam, horsey sauce, and house-made au jus	
<b>The General's Chicken Sandwich</b>	<b>19</b>
Fried chicken thigh, house made general sauce, green onion, slaw Or make is classic style with mayo, pickles, lettuce, tomato, and American cheese	
<b>Cubano</b>	<b>18</b>
Pressed sandwich with roasted pork loin, ham, braised pork belly, mustard pickles, Swiss	