



STARTERS

Garlic Cheese Bread - \$7
Herbed pizza dough, cheese blend, side marinara

Hummus - \$8
Roasted garlic, pine nut, EVOO, fresh pita, local vegetables

Wings - \$10
Six chicken wings in garlic Buffalo sauce, blue cheese and crudité

Carne Asada Fries - \$12
Lactobacillus-brined fries, carne asada, pico, guac, pickled jalapeno, cotija, lime crema, herbs

SALADS

House Salad - \$11
Fried cauliflower, seasonal greens, radish, toasted bread crumbs, parm, garlic aioli

Tuscan Kale Salad - \$12
Warm bacon vinaigrette, frisee, carrot ribbon, pickled shallot, granny smith, blue cheese, candied pecan

Beet Salad - \$11
Roasted beets, aged balsamic, orange, whipped goat cheese, pistachios, arugula, frisee, tarragon, mint

-Add shrimp, grilled chicken, or Smiling Hara tempeh to any salad: \$6-

SANDWICHES

SD Morgan Farms Cheeseburger - \$13
Local spent grain-fed beef, port onion jam, fontina, pepperoncini aioli, arugula, house bun
Add house bacon: \$2 Add pimento : \$2

Hot Chicken - \$13
Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, pickle, house bun, side of bleu cheese sauce.
Available insanely spicy on request.

House Sandwich - \$12
House prepared selections of ham and bologna, provolone, olive tapenade, smoked garlic aioli, Dijon, house focaccia

Cubano- \$12
House smoked pulled pork, ham, provolone, swiss, mustard, pickle

Pesto Caprese - \$12
Herb focaccia, confit tomato, leek pesto, fresh mozz, greens

- All sandwiches served with lactobacillus fries or salad. Sub tempeh for any sandwich \$2-



WOODFIRED PIZZAS

72-hour dough fermented with White Labs cultures

Margherita - \$13

San Marzano tomato sauce, house-made mozzarella, parmesan, basil

Pepperoni - \$15

Ezzo pepperoni, house-made mozzarella, San Marzano tomato sauce, oregano

Mushroom - \$16

Local mushrooms, crispy leek, leek pesto, house mozzarella, fontina, pecorino

Hawaiian - \$16

House-cured ham, grilled pineapple, bacon, pickled jalapeno, shallot, tangy tomato sauce, mozz

Sausage - \$16

House Italian sausage, roasted pepper and onion, garlic, mozzarella, provolone, parmesan

Chicken Broccoli - \$16

Blackened chicken, pecorino cream sauce, broccoli, garlic, lemon, fried capers, shallot, chili flake

Castelvetrano - \$16

Olives, confit tomato, shallot, garlic, preserved lemon, herbs, mozzarella, feta

New Haven - \$16

East Coast clams, mozzarella, pecorino, garlic, lemon, chive

Gluten free dough available (\$2)

Add-ons \$2 each: mushroom, olive, sausage, pepperoni, ham, egg, prosciutto, bacon, white anchovy

-ASK YOUR SERVER ABOUT OUR DAILY HOUSE MADE DESSERT SELECTIONS-

KIDS MENU

For children 12 and under

Cheese Pizza - \$7

Burger & Fries - \$7

Fried Chicken Sandwich & Fries - \$7

Mac & Cheese - \$7

*Automatic 22% service fee will be added for groups of eight or more
*Items are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*