



## Starters

**Poutine** - \$11

Lactobacillus-brined fries, French gravy, cheese, egg, chives

**Wings** - \$10

Six Joyce Farms chicken wings, sweet & spicy sauce, Blue cheese, crudités

## Salads

\*Add fried/grilled chicken or tempeh +\$4

**Local Greens** - \$11

Cauliflower, radish, toasted bread crumbs, parm, bagne cauda, garlic aioli

**Wedge Salad** - \$11

Iceberg lettuce, tomato confit, scallion, lardons, pickled egg, Bleu cheese

## WOODFIRED PIZZAS

\* 72-hour dough fermented with White Labs cultures

**Margherita** - \$13

San Marzano tomato sauce, house-made mozz, parm, basil (sub Buffalo Mozz +\$3)

**Pepperoni** - \$15

Ezzo pepperoni, house-made mozz, San Marzano tomato sauce, oregano, chili flakes

**Mushroom** - \$17

Local mushrooms, crispy leeks, chilies, pesto, mozz, fontina, pecorino

**Asparagus** - \$16

Prosciutto, mozz, asiago, garlic, olive oil

**Sausage** - \$15

Smoked Italian sausage, roasted peppers and onions, mozz, provolone, parm

**Brussels** - \$16

Brussels, bacon, pecans, wine pears, mozz, gorgonzola, balsamic, hot honey

**New Haven** - \$17

East Coast clams, mozz, pecorino, garlic, lemon

\*Gluten-free dough available (+\$2)

Add-ons +\$2 each: mushrooms, sausage, pepperoni, egg, prosciutto

## SANDWICHES

All served with Lactobacillus fries or salad. Sub tempeh for any sandwich +\$2

**Bacon Double Cheeseburger** - \$14

Angus beef, bacon, dill pickles, house 1000 Island, American cheese, lettuce, tomato, onions, house bun

**Hot Chicken** - \$15

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, pickles, house bun, side of bleu cheese sauce. Available insanely spicy on request.

**Foot-long Chili Dog** - \$12

House apple-smoked frank, spicy mustard, kraut, chili, bacon, American cheese



## KIDS MENU

Cheese Pizza - \$7  
Burger & Fries - \$7  
Fried Chicken Sandwich & Fries - \$7

\*Add cheese to any kids sandwich +\$1

## DESSERT

### **Pecan Pie Sundae - \$8**

House pecan pie chunks, Wholesome Country Creamery ice cream, whey caramel, chocolate ganache, sorghum whipped cream, Fabbri Amarena cherries

## COCKTAILS

### **Dovetail - \$10**

Lunazul Tequila, Grapefruit & Rosemary Shrub, Lime Juice, Cointreau, Simple Syrup, Mezcal rinse

### **Hopped Gin and Tonic - \$10**

Sutler's Gin, Hopped Bitters

### **Aperol Spritz - \$10**

The Perfect Any-Time, bubbly drink

### **Jungle Bird - \$11**

Appleton Estate, Goslings, Campari, Pineapple Juice, Lime Juice

### **Old Fashioned - \$12**

Four Roses Small Batch, Sugar, Angostura, Citrus Peel

### **Eva Parón - \$12**

Fernet Branca, China-China Bigallet, Cocchi Torino, Ginger, Lime

### **Hemingway Daiquiri - \$12**

Flor de Caña Seco, Luxardo, Grapefruit, Lime

### **Eeyore's Requiem- \$13**

Campari, Gin, Dolin Blanc, Fernet Branca, Cynar, Orange Bitters

## WINES

### **Red**

Glass/Bottle

GD Vajra Langhe Rosso - Langhe, Piedmont, Italy	\$10/\$38
Hedges Family CMS Red - Columbia Valley, Washington	\$9/\$36
Tilia, Malbec/Syrah - Mendoza, Argentina	\$8/\$28
Claré J.C. Langhe Nebbiolo G.D. Vajra Langhe - Piedmont, Italy	-\$45
Cleto Chiarli Lambrusco - Emilia-Romagna, Italy	\$11/\$42

### **White**

Glass/Bottle

Alois Lageder Pinot Grigio - Delle Venezie, Veneto, Italy	\$7/\$30
Paul Buisse Touraine Sauvignon - Loire Valley, France	\$8/\$30
Ancient Peaks, Chardonnay - Paso Robles, CA	\$11/\$40
Perelada Brut Reserva - Catalonia, Spain	\$8/\$28

## SOFT DRINKS

Nitro Cold Brew, Coke, Diet Coke, Sprite, Fanta Orange, Pibb, Sweet & Unsweet Tea