



STARTERS

Pizza Fritte - \$7

Fried WLP002 pizza dough stuffed with mozz & basil.
Side marinara.

Poutine - \$11

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

Wings - \$10

Six Joyce Farms chicken wings, "Sweet, Sticky, **SPICY!**", Blue cheese, crudité

Bread Basket - \$5

House-cultured butter, White Labs yeast bread

Hansen's Ferment Board - \$18

Local cheeses, fermented & pickled vegetables, cured meats, house beer yeast bread

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

Broccoli & Butterbean Salad - \$10

Charred broccoli, butterbeans, confit tomatoes, parm, scallions, crouton

Beet Salad - \$10

Roasted beets, house vinegar, blood orange, feta, pistachios, tarragon & mint

WOODFIRED PIZZAS

* 72-hour dough fermented with White Labs cultures

Margherita - \$14

San Marzano tomato sauce, house-made mozz, parm, basil

Pepperoni - \$15

Ezzo pepperoni, mozz, San Marzano tomato sauce, oregano, chili flakes

Mushroom - \$17

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

Coppa - \$16

House-cured Coppa ham, spicy cucumber pepper relish, pimento cheese, mozz

New Haven - \$17

East Coast clams, mozz, pecorino, garlic, lemon

Sausage - \$16

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

Arugula - \$17

Saucisse de Toulouse, wine pears, pecans, mozz, gorgonzola, lemon, fresh arugula

Asparagus - \$16

Prosciutto, asparagus, mozz, asiago, garlic, olive oil

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

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



HOUSE-MADE PASTAS

Shrimp Fra Diavolo - \$17

Hand-turned bucatini pasta, shrimp, spicy tomato sauce, pecorino, chives

Ricotta Pillows - \$17

Agnolotti pasta, house ricotta, beet bolognaise, asiago, preserved lemon, tarragon & mint

Goat Cheese Gnocchi - \$17

Parmigiano Reggiano broth, sweet peas, prosciutto, chives

SANDWICHES

All served on White Labs beer yeast bread with Lactobacillus fries or salad.
Sub tempeh for any sandwich +\$2

Bacon Double Cheeseburger - \$14

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

Hot Chicken - \$15

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

Foot-long Chili Dog - \$12

House applewood-smoked frank, chili, bacon, kraut, spicy mustard, American cheese, house bun

DESSERT

All made in-house

Warm Strawberry Upside-Down Cake - \$7

Rye & poppy, strawberry jam, vanilla semifreddo

Lemon Chess Pie - \$7

Cultured buttermilk, blueberries

Raspberry Frangipane Tart - \$7

Orange Crème Anglaise, berry sauce

Chocolate Peanut Butter Cake - \$7

Chocolate cake, peanut butter buttercream, chocolate ganache, salted brittle

KIDS MENU

Add cheese to any Kid's sandwich +\$1

Cheese Pizza - \$7

Burger & Fries - \$7

Fried Chicken Sandwich & Fries - \$7

SOFT DRINKS

Nitro Cold Brew, House Kombucha, Coke, Diet Coke, Sprite, Fanta Orange, Pibb, Sweet & Unsweet tea