



CROSTINI

\$4 each or 3 for \$10

HOUSE MADE RICOTTA AND PORT GLAZED FIGS
BOQUERONES WITH VERMONT CREAMERY BUTTER
STRACCIATELLA WITH RAMPS AND BALSAMIC

SNACKS

\$7 each

HOUSE MADE RICOTTA *toasted sourdough, olive oil*
MEDITERRANEAN OLIVES *citrus, olive oil, fennel seed*
POMMES FRITES *sherry-ramp aioli*
GRILLED SHISHITOS *lemon, maldon salt*
POPCORN *brown butter & sea salt OR fines herbes*
TZATZIKI *dill, cucumber, garlic, lemon, root vegetable chips*
BAGNA CAUDA *market crudite*
HOUSE BAKED FOCACCIA *ramp butter*

MARKET / SHARE PLATES

SUGAR SNAP PEAS <i>preserved lemon, shallot, fines herbes</i>	11
GREEK SALAD <i>market lettuces, castelvetrano, oregano, feta, grape leaves</i>	12
CARROT SALAD <i>lime, ginger, yogurt, pistachio</i>	14
BRUSSELS SPROUTS <i>pecorino, shallots, lemon</i>	13
BURRATA <i>grilled asparagus, romesco</i>	15
SPRING TAGLIATELLE <i>recla speck, mint, peas</i>	15
CHITARRA VONGOLE <i>littlenecks, shallot, white wine, ramp greens</i>	18
GRILLED OCTOPUS <i>red finger chili, rainbow quinoa, favas, basil</i>	18
STEAMED PORK BUNS <i>cucumber, hoisin, five spice, scallion</i>	12
DRY AGED BURGER <i>sherry-ramp aioli, gruyere, arugula</i>	17
BUTTERMILK FRIED CHICKEN <i>elotes, valentina crema</i>	15



CHEESE FLIGHTS

TRES LECHEs 24
brebrousse d'argental
casatica
roomano

ALL AMERICAN 25
tarentaise
cornelia
great hill blue

THEMED FLIGHTS

THE WHOLE FARM 43
smoked duck breast
soppressata
roomano
brebrousse d'argental
beato de tabara

WHAT GROWS TOGETHER 36
beato de tabara
serrano
soppressata picante
cornelia

TOUR OF ITALY 36
casatica
weinkase lagrein
finocchiona
speck

CHEF'S SELECTION OF CHEESE 23

CHEF'S SELECTION OF CHARCUTERIE 23

BOTH 42

CHAMPAGNE CAMPAIGN

ALL DAY SUNDAY AND EVERY DAY AFTER 10:00pm
ALL BOTTLED CHAMPAGNE
½ OFF

CHEESES PROVIDED BY
MURRAY'S CHEESE

CHEESE A LA CARTE \$9

CASATICA - buffalo - Italy
earthy, slightly sweet, semi-soft

BREBROUSSE D'ARGENTAL - sheep - France
silky, savory, tangy

BEATO DE TABARA - goat - Spain
fudgy, olive, sharp

WEINKASE LEGREIN - cow - Italy
garlic, black pepper, semi-soft

CORNELIA - cow - New York
roasted peanut, funky, buttery

TARENTEISE - raw cow - Vermont
salty, nutty, firm

ROOMANO - cow - Netherlands
caramel, coating, hard

GREAT HILL BLUE - raw cow - Massachusetts
grassy, spicy, creamy

CHARCUTERIE A LA CARTE \$11

SOPRESSATA PICANTE - New York
calabrian chili, garlic, white wine

BAROLO SALUMI - Illinois
barolo, salt, black pepper

FINOCCHIONA - California
fennel seed, garlic, sherry

18 MONTH SERRANO - Spain
landrace pork, salt

SPECK - Italy
juniper, rosemary, beech smoke

SMOKED DUCK BREAST - California
magret duck breast, salt, smoke