

HOUSE MADE POPCORN

CLASSIC \$6
honey & sea salt

MOJITO \$6
lime & mint

SAVORY \$6
rosemary & parmesan

TAPAS

MARINATED OLIVES \$7
garlic, coriander, citrus, bay leaf

CHICKEN LIVER MOUSSE \$11
chives, balsamic glaze, baguette

HOUSE-MADE RICOTTA \$7
olive oil, cracked black pepper

BEEF TARTARE \$12
capers, mustard, cornichon

EGGPLANT WHITE BEAN DIP \$9
zaatar, lemon, garlic, olive oil

ROSEMARY GOUDA GOUGERES \$10
gouda fonduta, rosemary, parmesan

ROASTED RED PEPPER HUMMUS \$9
lemon, garlic, ghost pepper
served with warm pita

MARKET CRUDITE \$7
seasonal market vegetables, roasted garlic aioli

CROSTINI

\$4 EACH OR 3 FOR \$10

~ricotta, fig, balsamic reduction~
~heirloom tomatoes, buffalo mozzarella, basil~
~speck, cheddar, mustard, cornichons~

SIDES

ROASTED POTATOES \$11
avocado aioli, rosemary

CORN & STRING BEANS \$11
corn, string beans, butter, fresno, shaved parmesan,
cayenne

MARKET PLATES

SUMMER SALAD \$11
watermelon, mango, feta, mint, champagne vinaigrette

SPICY ROASTED BABY CARROTS \$11
carrot, calabrian chili, lime zest, yogurt

TOMATO PANZANELLA BURRATA \$13
baby heirloom tomato, croutons, housemade pesto, lemon
vinaigrette, cracked pepper

KALE CAESAR SALAD \$13
rainbow carrot, shaved radish, parmesan, toasted croutons,
house-made dressing

MARKET GREENS \$9
mesclun, peach, pickled baby onions, cucumber, pepitas

BEET SALAD \$13
goat cheese mousse, frisee, lemon

GOURMET SANDWICHES

served with side salad

COTECHINO SAUSAGE SANDWICH \$15
baguette, salsa verde, aioli

PULLED CHICKEN SANDWICH \$14
green apple slaw, avocado mash

SPECK & FIG GRILLED CHEESE \$13
gruyere, fig jam, brioche, balsamic glaze

PORTOBELLO PANINI \$13
goat cheese, peppadews, pesto

SMOKED DUCK REUBEN \$14
swiss cheese, Russian dressing, sauerkraut, rye

DESSERT

WATERMELON & VANILLA BEAN PANNA COTTA \$10
preserved walnut syrup

CANNOLI TRIO \$10
~chocolate hazelnut~
~orange cream~
~honey pistachio~

CHEESE FLIGHTS

TRES LECHES \$24

Brebirousse D'Argental - sheep - FR
Casatica - buffalo - IT
Roomano - cow - NE

ALL AMERICAN \$25

Tarentaise - cow - VT
Cornelia - cow - NY
Great Hill Blue- raw cow - MA

THEMED FLIGHTS

(mix of cheese and meat)

THE WHOLE FARM \$43

Chicken Liver Mousse - chicken
Soppressata - pig
Roomano - cow
Brebirousse D'Argental - sheep
Montealva - goat

MORE THEMED FLIGHTS

(mix of cheese and meat)

WHAT GROWS TOGETHER GOES TOGETHER \$36

Toma Piedmontese - cow - IT
Prosciutto San Daniele - pork - IT
Tasso Ham - pork - SP
Montealva - goat - SP

TOUR OF ITALY \$36

Casatica - buffalo
Toma Piedmontese - cow
Tartufo Salumi - pork
Speck - pork

CHEF'S SELECTION FLIGHTS

(chosen daily by the chef)

3 CHEESE \$ 21
3 MEAT \$ 25
3 CHEESE & 3 MEAT \$ 43

*All flights come with baguette (additional \$1)
Sorry, no substitutions on flights*

CHEESE A LA CARTE \$9 EACH

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

BREBIROUSSE D'ARGENTAL - sheep - France
creamy, savory, complex

MONTEALVA - goat - Spain
fudgy, citrus, tang

TOMA PIEDMONTESE - cow - Italy
savory, mild, semi-soft

CORNELIA - cow - US/NY
buttery, roasted peanut, rich

TARENDAISE - raw cow -VT/US
spicy, nutty, pineapple

ROOMANO - cow - Netherlands
hard, caramel, salty

GREAT HILL BLUE - raw cow - US/MA
grassy, creamy, spice

CHARCUTERIE A LA CARTE \$11 EACH

SOPRESSATA
marbled, sweet, peppercorn

TARTUFO SALUMI
summer truffle, soft, earthy

TASSO HAM
cajun-spiced, fresh, juicy

PROSCIUTTO SAN DANIELE
mild, slightly sweet

SPECK
smoky, rich

SMOKED DUCK BREAST
tender, smoky, rich

Happy Hour

Monday-Friday 12-5pm
Glass \$8 White, Rose, Red
\$5 Beer
Decided daily by our sommelier

Champagne Campaign

½ off all bottles of Champagne
Weeknights after 9pm
Saturday 12-5pm
All day Sunday