

EARLY WINTER MENU 2020

Chicken Lemon - Ginger Soup - 6 /14 or Miso - Mushroom Soup - 5 /12
small - 1 cup large - 3 cups

Cacio + Pepe Caesar - 14
kale, shredded brussel sprouts, pecorino romano, white anchovy

Barbecued Octopus Salad - 19
fingerling potato, chickpeas, aguachile negra, shishito pepper
hearts of palm, rebel farms arugula

Salmon Nicoise Salad - 16
heirloom potatoes, green beans, hard boiled egg, red onion, capers, olives

Burrata Napoletana -19
speck, pickled butternut squash, shishito pepper, charred onion, brussels

Chestnut Honey + Thyme Babyback Ribs
jalapeno slaw
small - (serves 2) - 14 family size - (serves 6) - 28

Smoked Rabbit Relleno - 18
aged cheddar, mustard crema, pecan- black rice

Pappardelle Al Cinghiale - 20
wild boar, dark cocoa

Butternut Squash + Rapini Risotto - 17
cotija, chipotle - peanut

Sourdough Pizza - 19
inquire for chef's daily choices
(OR Take It, Build It, Bake It - Take Home Pizza Kit - 20)

Adobo Braised Pork Shank - 26
apple grits, purple cabbage

12 oz Filet - 39
black trumpet mushrooms + truffle
creamed brussels sprouts

8 oz Wild Boar Burger - 19
white cheddar, bourbon caramelized onions, pickled jalapeño

Roasted Half Chicken - 25
black garlic + rapini, creamy chipotle polenta

*A 3.5% surcharge will be added to each bill in an effort to fairly compensate our kitchen team

TAKE + BAKE

small - 14 family size - 28

Truffled Mac + Cheese

small - (serves 2) family size - (serves 6)

Take and Bake

Shepard's Pie

from wild boar to tender lamb and buttery jalapeño mashers, inquire about our selections

small - (serves 2) family size - (serves 6)

Take and Bake

Roasted Red Pepper Vegetarian Relleno

jack cheese, green mole

small - (serves 2) family size - (serves 6)

Take and Bake

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