

# Autumn

## For the Table

### Charcuterie

\$8 for 1, \$15 for 3, \$25 for 6

### Meats

**Soppressata** - Pork, Black Pepper

**Spicy Coppa** - Pork, Calabrian Chile

**Bresaola** - Beef, Air-Dried

### Cheese

**Cacio Tartufo** - Sheep's Milk, Truffle

**Parmigiano Reggiano** - Cow's Milk, 24 Month

**Melinda Mae** - Mystic, CT, Creamy

**\*Oyster** - "Cocktail" Mignonette 4 each

**Vegetarian Antipasto** – Grilled Flatbread, Hummus, Olives, House Pickles 12

**Ceviche** - "Chef's Selection" 12

## Small Plates

<b>Parfait</b> – Seasonal	7
<b>*Tuna Tartare</b> - Apple, Jalapeno	14
<b>Crab Cake</b> - Red Pepper Coulis, Lemon Caper Aioli	14
<b>Mussels</b> – Sherry, Garlic, Chile, Watercress	9
<b>Octopus</b> - Spiced Squash Puree, Potato, Frisee	14
<b>Bone Marrow</b> - Parsley Salad, Cider Reduction	12
<b>Burrata</b> - Arugula, Beets, Pistachio, Honey	12
<b>Field Greens</b> - Sweet Balsamic, Blackberry, Butternut Squash	9
<b>Grilled Gem Caesar</b> - Lemon Anchovy Vinaigrette, Red Onion, Parmesan Crisp, Roasted Tomato	10
<b>Kale</b> - Hummus, Chickpea, Farro, Seasonal Pickles, Sunflower Seed, Tahini	12
<b>Fall Bisque</b> - Seasonal	7

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

## Morning Fare

*Served with Root Vegetable Hash*

<b>*Two Eggs</b> - Any Style, Bacon	11
<b>*Eggs Benedict</b> - Poached Eggs, Pork Belly, Hollandaise	14
<b>Omelet</b> - Short Rib, Sweet Sausage	14
<b>Quiche</b> - "Chef's Selection"	14
<b>Waffle</b> - Choice of Gelato, Berries	11

## Large Plates

<b>*Carbonara</b> - Guanciale, Pecorino, Egg	19
<b>Ravioli</b> - <i>Seasonal</i>	22
<b>*Burger</b> - Wagyu, Mushroom Aioli, Roasted Tomato, Arugula, Parmesan Crisp	19
<b>*House-cured Salmon BLT</b> - Pork Belly, Field Greens, Horseradish	14
<b>Vegetable Caponata</b> - <i>Vegan</i> , Smoked Mushrooms, Pine Nuts	18

## Flatbreads

*Served on House-made Grilled Polenta Fennel Flatbreads*

<b>Margherita</b> - Tomato, Mozzarella, Basil	12
<b>Fungi</b> - Mushroom, Garlic, Arugula, Truffle Oil, Honey	13
<b>Salumi</b> - Marinara, Spicy Coppa, Soppressata, Italian Pepper	15
<b>The Goat</b> - Fig Jam, Goat Cheese, Onion, Speck	14

*Chef Ian Brown*

*Chef Graydon Chapman*

*Chef John Medonis*

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