

## by the glass

### sparklers

Prosecco	<i>Ca Furlan, Veneto, NV</i>	9
Cava	<i>Casteller, Brut, Penedés, NV</i>	10
Rose Cava	<i>Castellroig, Brut Penedés, NV</i>	11
Champagne	<i>Heidsick &amp; Co., Brut, NV</i>	16

### whites

Torrontes	<i>Loca Linda '11, La Rioja, Arg.</i>	9
Riesling	<i>Willamette '10, Oregon</i>	9
M.Thurgau	<i>Mals Margreid '10, Alto Adige</i>	10
S. Blanc	<i>Petit Paris '10, Bergerac Sec</i>	8
Albarino	<i>Columna '10, Rias Baixas</i>	10
Pinot Grigio	<i>Alta Donna '10, Veneto</i>	8
Chardonnay	<i>Domaine Talmard '09 Macon</i>	11
Chardonnay	<i>Clos Julien '09, Sonoma Coast</i>	10

### rosé

Ull de Llebre	<i>Castellroig '10, Penedes</i>	11
---------------	---------------------------------	----

### reds

Pinot Noir	<i>Marimar '06, Cristina, Russ. River</i>	15
Tempranillo	<i>Dacu '10, Ribera del Guadiana</i>	8
Grenache	<i>Domaine La Florane '10, Visan</i>	9
Garnacha	<i>C. Pinol, Ludovicus '10, Terra Alta</i>	10
Bobal	<i>Temperamento '09, Requena</i>	11
Merlot	<i>Lotus '09, California</i>	9
Malbec	<i>Castel '10, Sud-Ouest</i>	9
Petit Verdot	<i>Ruca Malen '10, Mendoza</i>	11
Cabernet	<i>Montes '10, Colchagua</i>	10
Cabernet	<i>Fianchetto "Gravelly" '09, Napa</i>	13

## starters

Crab & Tomato Soup 11

Mezze Sampler 8

baba ganoush, red pepper & black bean hummus

Oak Grove Mills Cornmeal Fried Calamari 12

harissa pomodoro & lemon aioli

Mussels Provençal 13

shallots, tomato filetto, garlic, saffron broth  
parsley, Pernod & rouille

Olsson's Artisanal Cheese Plate 12

hand-crafted local & imported cheeses

Salumi Plate 18

hand-crafted artisanal cured meats

Bruschetta 10 each

~ fava bean & spring carrots  
~prosciutto, spring onion marmelade, ricotta  
~ cucumber, olives, tomato & Feta

## salads

Mozzarella di Bufala 15

roasted peppers, pickled pearl onion & broccoli rabe

Insalata Caesar 11

romaine, pita croutons & bocarones

Wheatberry Salad 13

treviso, arugula, dried cranberries, candied walnuts  
ricotta salata & Chardonnay vinaigrette

~ add avocado 3 ~ grilled chicken or shrimp 6

## Sandwiches

"Terroir" Burger on Brioche 16

Simply Grazin' organic grass-fed beef sirloin, lettuce  
tomato, french fries & Swiss cheese

Catch of the Day 16

tempura fried fish fillet, red onion & caper aioli

Pulled Pork Panino 15

Simply Grazin' pork butt, piquillo peppers,  
chimichurri & ricotta salata

Chicken "Gyro" 14

Moroccan spices, lettuce, onion & tzatziki

## pasta & grill

Garganelli & Shrimp 19

sugar snap peas, zucchini, spinach  
tomatoes, roasted garlic & white wine

Penne al Telefono 15

eggplant, plum tomatoes & fresh mozzarella

Ricotta Gnocchi 18

haricots verts, fava beans, cherry tomatoes  
& pesto cream

Orecchiette 20

house made pork sausage, spinach, garlic  
roasted cherry tomatoes & Parmigiano broth

Grilled Moroccan Chicken 19

saffron couscous, green onion  
bell peppers & Swiss chard

Salmon a la Plancha 20

English peas, asparagus, baby carrots,  
pea tendrils & olive tapenade

Grass Fed NY Strip Steak 22

Tuscan kale, horseradish whipped potatoes,  
caper ratatouille & caramelized onion

please notify us of any allergies or aversions...  
20% gratuity will be added to parties of 6 or more