



## by the glass

### bubbles

Prosecco *Isotta Manzoni* 10  
Cava *Totus Tuus* 10

### white

Pinot Grigio *Scarbolo* 10  
Garganega *Corte Gardoni* 10  
Xarello *Albet I Noya* 11  
Chardonnay *Cloudfall* 12  
Sancerre *Domaine Tassin* 14

### rosé

Syrah *Domaine des Terrisses* 10

### red

Garnacha Bl. *La Tribu* 9  
Super Tuscan *Altesino* 11  
Malbec *Lancatay* 12  
Bordeaux *Chateau Moula* 12  
Pinot Noir *Battle Creek* 14  
Dolcetto *Elio Grasso* 14

## zero proof 4

Mint *Limonada*  
house-made lemonade

Cranberry *Soda Pop*  
ginger, raw sugar, soda

## to share

Daily Oysters 3 each  
½ dozen 16 dozen 30

Marinated Olives 6  
picholine, kalamata & castelvetrano

Chick Pea & Garlic Hummus 9  
aleppo pepper & grilled pita

Yellow Fin Tuna Ceviche 16  
jalapeño, fennel, radish, chive & lime

Calamari Fritto 13  
pomodoro & cherry pepper

Bacon Wrapped Medjool Dates 8  
mustard yogurt

Lamb Meatballs 12  
san marzano, herb & feta

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### Chef's Board 25

three artisan cured meats  
three cheeses

olive, pickle, almond, jam

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## soup & salads

Spring Garlic Soup 10  
cured asparagus & *agrumato*

*Insalata Caesar* 10  
romaine, parmigiano & brioche crouton

Baby Tuscan Kale Salad 12  
pomegranate, bartlett pear, goat cheese, saba & sherry

## griddle & eggs

Ricotta Pancakes 12  
blueberry compote, maple syrup & whipped butter

Poached *Farm Eggs* 16  
wild mushroom, caramelized onion  
béchamel, grilled bread & home fries

Three Egg Frittata 14  
chorizo, spinach, roasted red pepper & feta

Baked Eggs 15  
lamb sausage, spinach, roasted potato  
caramelized onion, pine nut & yogurt

## sandwiches

served with french fries or salad

*The Med Burger* 16  
grass-fed beef, slow roasted tomato, berkshire bacon  
*calkins creamery* havarti & salsa verde

Chicken Sandwich 15  
jamón serrano, manchego, field greens  
tomato jam & pimentón aioli

Falafel Wrap 14  
hummus, red leaf, pickled cucumber & carrot

## mains

Ricotta Gnocchi 18  
tuscan kale, butternut squash, brown butter  
pine nut & whipped goat cheese

Lumache *Bolognese* 19  
free range veal ragú, fennel soffritto  
san marzano, pecorino fiore & fennel pollen

Mussels *Provençal* 16  
shallot, tomato, garlic, saffron broth  
pernod, rouille & grilled bread

Scottish Salmon a *la Plancha* 22  
snow pea, bright lights swiss chard, carrot  
smoked tomato coulis