

Marinated Olives *citrus, hot peppers* ~9

Oeufs Mayonnaise *smoked trout roe, dill* ~10

Adagio Salumeria Fiocco *melon, vincotto* ~16

Zucchini Fritti *green goddess* ~12

Wood Oven Roasted Gulf Shrimp - *Trinidad perfume peppers, preserved Meyer lemon* ~22

Beef Carpaccio *parmigiano reggiano, horseradish, fried capers* ~22

Chilled Snow Crab Salad *radish, celery heart relish, brioche* ~24

Andalusian Gazpacho *Early Girl tomato, Marcona almonds, fried croutons* ~15

Grilled Eggplant Salad *sweet pepper, red wine vinaigrette, ricotta salata* ~14

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Hand-cut Maltagliati *Genovese basil pesto, chili crisp* ~22

Agnolotti dal Plin *sweet corn, Lira Rossa crescenza* ~24

Tomato Pizza *Parmigiano Reggiano, Sicilian oregano, white anchovy* ~24

Sweet Lesya Pepper Pizza *Oro Bianco feta, parsley* ~24

Sausage & Shishito Pizza *hatch chili, Bianco tomato, fontina* ~26

44-Farms Cheeseburger *Quadrello di Bufala, caramelized onions, heirloom tomato, dijonaise, frites* ~25

Pork Schnitzel *Armenian cucumber salad, caper aioli, spicy mustard* ~32

Daily Fish *roasted Purple Orca potato, castelvetro olives, saffron and Hungarian chili beurre blanc* ~38

Grilled Pork Chop *charred peaches, pickled spring onion, mustard vinaigrette* ~38

44-Farms Bavette Steak *marinated Jimmy Nardello peppers, salsa rossa* ~42

14oz Legacy NY Strip Steak for Two *choice of two sides, salsa verde* ~100

Braised Creamer Peas

*crispy pancetta*

~12

Rugosa Friulana

Summer Squash

*hazelnut salsa di noci*

~12

Heirloom Tomato

*Pt Reyes Bay Blue cheese*

~10

Hand-cut

Frites

~7



## COCKTAILS

Café Spritz <i>daily mix of citrus, herbs &amp; spices with aperitif &amp; sparkling wine</i>	~14
Luna Verde <i>1876 Vodka, basil syrup, Velvet Falernum, seasonal cucumber, lime &amp; Richard's Rainwater</i>	~14
50/50 Martini <i>Equal parts Ford's gin &amp; Dolin dry vermouth, black lemon bitters &amp; grapefruit oil</i>	~16
Bie's Knees <i>Aviation gin, Drambuie, spiced honey, lemon</i>	~15
Negroni Blanco <i>Rey Campero espadin, Luxardo bitter bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
Daisy Buchanan <i>LALO tequila, Texas peaches, housemade ginger syrup, lime</i>	~14
Texas Dino-Melon Daiquiri <i>Bounty White rum, lime, Dino-melon syrup</i>	~14
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15

## CHAMPAGNE & SPARKLING

Gramona 'La Cuvée' 2017 <i>Corpinnat, Spain</i>	~16/60
Eyrie Vineyards 'Spark' Rosé <i>Dundee, Oregon</i>	~17/64
Goutorbe Bouillot 'Reflets de Rivière' Brut <i>Champagne, France</i>	~28/108

## WHITE

Weszeli Grüner Veltliner 2021 <i>Kamptal, Austria</i>	~14/52
Wagner Stempel Riesling 2020 <i>Rheinhessen, Germany</i>	~14/52
Brendel Sauvignon Blanc 2020 <i>Napa Valley, California</i>	~19/72
Tablas Creek 'Patelin' Grenache Blanc Blend 2022 <i>Paso Robles, California</i>	~20/76
Martin Woods Chardonnay 2021 <i>Eola-Amity Hills, Oregon</i>	~25/96

## ROSÉ & ORANGE

Two Shepherds Skin-Fermented Trousseau Gris 2022 <i>Windsor, California</i>	~15/56
Railsback Frères 'Les Rascasses' Grenache, Mourvèdre 2021 <i>Santa Ynez Valley, California</i>	~17/64

## RED

Jean-Paul Dubost 'Lantignié' Gamay 2022 <i>Beaujolais, France</i>	~16/60
Cruse Wine Co. 'Monkey Jacket' Syrah Blend 2020 <i>North Coast, California</i>	~17/64
Casa Setaro 'Terramatta' Aglianico 2021 <i>Campania, Italy</i>	~18/68
William Chris Vineyards 'Wanderer Relief IV' Cabernet, Mourvèdre, Cinsault 2021 <i>Texas</i>	~20/76
Land of Saints Cabernet Sauvignon 2022 <i>Santa Barbara County, California</i>	~21/78
Brooks Pinot Noir 2022 <i>Yamhill, Oregon</i>	~24/92

## BEER

Pilsner Urquell, <i>Czech Republic</i>	~8	Shacksbury x MML 'Bad Boy' Cider, <i>Vermont</i>	~9
Meanwhile Secret Beach IPA, <i>Texas</i>	~9	Lagunitas N.A. IPA, <i>California</i>	~7
BFM √225 Saison, <i>Switzerland</i>	~15		

