

Pecan Sticky Bun ~7

Marinated Olives *citrus, hot peppers* ~9

Zucchini Fritti *green goddess* ~10

Cauliflower Soup - *crispy pancetta, chive* ~12

Puntarelle Caesar *breadcrumbs, boquerones* ~14

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

Local Lettuces *moscatel vinaigrette, soft herbs* ~16

Provençal Salad *seasonal lettuces & vegetables, olive vinaigrette, choice of tuna conserva or wood-oven roasted chicken breast* ~24

add soft boiled egg ~3

Tagliarini con Cicoria - *dandelion green pesto, ricotta salata* ~2

Sweet Corn Pizza *Oro Bianco Blanco Fresco, chili crisp* ~22

Sausage & Shishito Pizza *Hatch chili, Bianco tomato, fontina* ~24

ADD fried egg ~3

Chickpea Crepe Suzette *goat's milk ricotta, Grand Marnier* ~18

Linguica Sausage and Eggs *soft scrambled eggs, Pecorino Romano* ~19

Housemade Porchetta Sandwich *spicy greens, Pecorino Romano, Calabrian chili aioli, choice of frites or lettuces* ~24

Dean & Peeler Cheeseburger *Quadrello di Bufala, caramelized onions, little gems, dijonnaise, frites* ~25

Pork Schnitzel *string bean remoulade, caper aioli, spicy mustard* ~32

Dean & Peeler Steak and Eggs *frites, salsa verde* ~31

Cedar Ridge Farm Eggs
fried or scrambled - 6

Linguica Sausage Link
~ 11

Sourdough
with butter and jam ~5

Top of Bosc Pears
honey, cinnamon-7



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	~14
50/50 Martini <i>Equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil</i>	~16
Ginger Grant <i>Rey Campero espadin, Avena, ginger, lemon, Richard's Rainwater</i>	~15
Bie's Knees <i>Aviation gin, Drambuie, spiced honey, lemon</i>	~14
Old Cuban <i>Diplomático Reserva rum, Bounty white rum, sparkling wine, Angostura, lime, mint</i>	~14
Negroni Blanco <i>Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth</i>	~15
Hill Country Daisy <i>LALO tequila, Aperol, lime, honey, red wine float</i>	~14
PSC Old Fashioned <i>Old Forester bourbon, demerara, pecan tincture, orange oil, cherry</i>	~15

CHAMPAGNE & SPARKLING

Luis Pato 'Vinho Espumante Bruto' Baga Rosé Barriada, Portugal	~15/56
Eyrie Vineyards 'Spark' Rosé Dundee, Oregon	~17/64
Cruse Wine Co. 'Cruse Tradition' North Coast, California	~21/80
Goutorbe Bouillot 'Reflets de Rivière' Brut Champagne, France	~28/108

WHITE

Chateau Bela 'Mužla' Dry Riesling 2019 Južnoslovenská, Slovakia	~16/60
Brendel Sauvignon Blanc 2020 Napa Valley, California	~19/72
Tablas Creek 'Patelin' Grenache Blanc Blend 2022 Paso Robles, California	~20/76
Martin Woods Chardonnay 2021 Eola-Amity Hills, Oregon	~25/96

ROSÉ & ORANGE

Division 'L'Orange' Skin Contact 2023 Portland, Oregon	~17/64
Outward 'Two Wolves Vineyard' Grenache 2023 Santa Ynez Valley, California	~17/64

RED

Elisa Guerin Gamay 2020 Beaujolais Villages, France	~16/60
Bertrand Stehelin Grenache, Syrah, & Mourvèdre 2020 Gigondas, France	~19/72
William Chris Vineyards 'Wanderer Relief IV' Cabernet, Mourvèdre, Cinsault 2021 Texas	~20/76
Bedrock Wine Co. Cabernet Sauvignon 2022 Sonoma County, California	~24/92
Presqu'île 'Estate Vineyard' Pinot Noir 2022 Santa Maria Valley, California	~24/92

BEER

Pilsner Urquell, Czech Republic	~8	Saison Dupont, Belgium	~12
Meanwhile Secret Beach IPA, Texas	~9	Shacksbury x MML 'Bad Boy' Cider, Vermont	~9
Live Oak Hefeweizen	~6	Best Day Non-Alcoholic Kölsch, California	~7

NON-ALCOHOLIC

Iced Green Texas Yaupon	~4	Fresh Orange or Grapefruit Juice	~5
Green Yaupon Arnold Palmer	~5	Bawi Aqua Fresca <i>passion fruit, limón</i>	~5
Seasonal Lemonade	~5		

