

DRINKS

- » DRAFT BEER SOUVENIR CUP **\$12.99**
| Refill \$6.99
- » DRAFT BEER **\$8.99**
- » DRAFT WINE **\$8.99**
- » CANNED BEER & CIDER **\$7.99**
- » CONSERVATION SOUVENIR CUP
Large \$8.99 | Small \$3.99 | Refill \$.99
- » REGULAR SOFT DRINK **\$4.99**
- » BOTTLED WATER **\$3.99**
- » KIDS' JUICE **\$3.99**
- » KIDS' MILK **\$4.49**

DESSERT

- » PISTACHIO TIRAMISU **\$10**
House biscottini, coffee liqueur, mascarpone and pistachio cream, candied pistachios

Unintended exposure to food allergens is a serious risk for consumers with food allergies. Consumers depend on information about any ingredients that are a major food allergen. Establishments shall notify consumers to inquire about major food allergens as ingredients for menu items.

ALLERGEN GUIDE:

🌿 Vegetarian ✂️ Gluten-Friendly 🥜 Contains Nuts 🌱 Contains Sesame 🥬 Vegan

PIZZA

✂️ *Gluten-Friendly Dough - \$5*

11"
FEEDS 1-2

1 MARGHERITA 🌿 **\$16**

Pomodoro, mozzarella, heirloom cherry tomato, oregano, basil, olive oil

2 AUTUMN PIE 🌿 **\$17**

Garlic confit crème fraiche, romesco, garlic oil, mozzarella blend, caramelized fennel, cinnamon butternut squash, red onion, Grana Padano, oregano, basil

3 POMME DE TERRE **\$18**

Garlic confit crème fraiche, mozzarella blend, potato puree, bacon, soppressata, red onion, sunny side up egg, chives

4 CARNE **\$18**

Pomodoro, mozzarella blend, house Italian sausage, pepperoni, bacon, oregano, hot honey, basil

5 EL POLLO LOCO **\$17**

Pomodoro, mozzarella blend, black olives, caramelized red wine onion, chicken, banana peppers, chives

6 BUFFALO ARTICHOKE 🌿🥜 **\$18**

Pesto, mozzarella blend, heirloom cherry tomato, buffalo roasted artichokes, local Microvora oyster mushroom, caramelized red wine onion, basil

SALADS

Add Chicken - \$6
Add Focaccia Bread - \$5

Four pieces of toasted house-made focaccia with roasted garlic oil

» ROASTED BEET SALAD 🌿✂️🥜 **\$15**

Roasted beets, arugula, local Kalera Farms frisee, avocado, heirloom cherry tomato, toasted walnuts, lavender goat cheese, honey balsamic vinaigrette

» ANTIPASTO SALAD ✂️ **\$15**

Iceberg lettuce, green olive tapenade, pepperoncini, mozzarella ciliegene, oregano, soppressata, green olives, basil, red wine vinaigrette, olive oil Vegetarian & Vegan Option Available 🌿🥬

APPS

» HOUSE MADE MEATBALLS **\$15**

Vodka sauce, Grana Padano crisp, focaccia, basil

» BREAD BOARD 🌿 **\$15**

A selection of house-made focaccia and sourdough breads served with cultured butter, local honey, house jam

» CHARCUTERIE BOARD 🥜 **SERVES TWO \$25**

Prosciutto, soppressata, local River Bear bresaola, Grana Padano, mozzarella ciliegene, manchego, grapes, cornichons, candied walnuts, local honey, house focaccia
Gluten-Free Option Available ✂️

» CHEESE BOARD 🌿🥜 **SERVES TWO \$20**

Grana Padano, mozzarella ciliegene, manchego, grapes, cornichons, candied walnuts, local honey, house focaccia
Gluten-Free Option Available ✂️