

## NOSH

*Deviled Eggs, Chive, Shallot, Mustard, Aioli* • 3 for \$5

*Flatbread / Spreads, Romesco Sauce, Fennel and Dill, Fire Roasted Eggplant* • \$8 .

*Smoked Salmon, Rye Bread, Celery Root Remoulade, fixins* • \$13

## SOUPS AND SALADS

**Baby Beet Salad**

*Apple Smoked Yogurt, Wheat Berries, Mustard Greens* • \$14

**Kale Salad**

*Ricotta Salata, Currants, Toasted Almonds, Sprouting Legumes, Sherry Vinaigrette* • \$14

**Green Garlic Soup** • \$8

**Caesar Salad**

*Roasted Chicken Thigh, Boquerones, Romaine, Parmigiano Reggiano* • \$17

**Chopped Salad**

*House Made Pickles, Hard Boiled Egg, Asparagus, Fennel, Carrots, Quinoa, Sherry Vinaigrette* • \$14

**Baby Greens Salad**

*Citrus, Walnuts, Shallot Confit, Radish* • \$8

## SANDOS AND MAINS

**Tagliarini**

*Braised Hen Jus, Rosemary and Thyme Blossom, Farm Egg, Turnips* • \$14

**Mafalde**

*Pancetta Bolognese* • \$15

**House Burger**

*House Pickles, Aioli, Brioche Bun, Fries* • \$12  
*Add Bacon* • \$2, *Add Cheddar* • \$2, *Egg* • \$1

**Fish and Chips**

*Flounder and Fries, Celery Root Remoulade* • \$17

**Roasted Chicken Breast**

*Cucumber and Kale Panzanella, Garlic Thyme Jus* • \$16

**Hanger Steak Sandwich**

*Horseradish Aioli, Arugula, Pickled Onions, Fries* • \$15

## SIDES

*Baked Heirloom Grits, Slow Cooked Egg, House Made Sriracha* • \$6

*Lacinato Kale, Marcona Almonds, Preserved Meyer Lemon* • \$6

*Fries, Aioli* • \$6