

## ANTIPASTI

### BREAD BOARD 12

House Made Bread, Basil Oil, Sundried Tomato Butter, Calabrian Chili Butter

### FRITO MISTO 22

Calamari, Shrimp, Peppers, Zucchini, Onions, Fennel, Calabrian Chili Aioli

### BRUSSEL SPROUTS VEG 14 / PORK BELLY 20

Vin Santo Glaze, Fennel Pollen

### DUNGENESS CRAB CAKE 28

Sofrito, Ritz Crackers, Tartar Sauce

### CAESAR 8/16

Breadcrumbs, Parmesan

## BRUNCH SPECIALS

### BLT 22

Sourdough, Pork Belly, Kewpie Mayo, Heirloom Tomato, Kennebec Potato Chips

### CINNAMON ROLL 12

Brioche, Cream Cheese Frosting

### SMOKED TROUT 18

English Muffin, Fennel, Chili Flake, Kennebec Potato Chips

### CORNED BEEF HASH ON BISCUITS AND GRAVY 32

Biscuits, Corned Beef Hash, Sunny Side Up Egg, Sausage Gravy, Deep Fried Hollandaise, Pickled Onion

### CHILAQUILES 27

Tortilla Chips, Salsa Verde, Chorizo, Cotija Cheese, Pickled Onions, Sunny Side Up Egg

## SECONDI

>>Add Salmon 6oz \$28 or 3oz \$15|Chicken Breast \$16|Meatballs \$15|Wagyu Flat Iron 8oz \$36 <<

### ALFREDO PASTA 28

House Made Pasta, Creamy Alfredo Sauce, Parmesan

### POMODORO PASTA 20

House Made Pasta, San Marzano Tomato, Calabrian Chili

### BOLOGNESE 35

House Made Pasta, Wild Boar, San Marzano Tomato, Fennel, Ricotta

### SMASH BURGER 21

New School Cheese, Lettuce, Tomato, Onion, Smash Sauce, Fries

### BALLOTINE CHICKEN MARSALA 36

Ballotine Style Chicken, Prosciutto, Potato Puree, Asparagus, Maitake Mushroom, Marsala Sauce

### **GF** ORA KING SALMON 6oz 47

White Bean Puree, Chimichurri, Preserved Lemon, Celeriac, Dill Yogurt Sauce

### AUSTRALIAN WAGYU FLAT IRON 8oz 55

HandCutFries, Sauce Au Poivre, Parmesan Fonduta

### **GF** NEIMAN RANCH FILET 8oz 72

Salsa Verde, Zucchini Boat with Olive and Gorgonzola, Fondant Potato

## CONTORNI

### HAND CUT FRIES 8

Kennebec Potatoes Twice Fried

### ASPARAGUS 12

Grilled French Tipped Asparagus

### ZUCCHINI BOATS 10

2 Halves Stuffed with Olives and Gorgonzola

### SPICED CAULIFLOWER 12

Cumin, Coriander, Fennel Spice Blend

\*Gluten free pasta is available upon request

Ask your server about menu items that may be served raw or undercooked - consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of a foodborne illness



## DOLCE

### TIRAMISU 15

Espresso, Sweet Ricotta, Lady Fingers, Cocoa Powder

### CHOCOLATE MOUSSE 15

Raspberry Coulis

### HAZELNUT CAKE 15

Brown Butter, Raisin Gel, Carrot Puree

*Happy  
Mother's Day*

## SPECIALTY COCKTAILS

### BLOOM BOURBON SOUR 16

Maker's Mark Bourbon, Lemon Juice, Honey Syrup,  
Strawberry Purée, Egg White (Optional)

### BOCCA SANGRIA 16

Absolut Citron, Lemon Juice, Muddled Strawberry, Peach  
Puree, Topped With Bocca Moscato

### GARDEN PARTY 75 14

New Amsterdam Gin, Lemon Juice, Simple Syrup, St.  
Germain, Topped With La Marca Prosecco

### SPRING FLING 16

Pinnacle Peach Vodka, Pineapple Juice, Mountain Dew,  
Hypnotic Float

### MIMOSA 12

Orange Juice, La Marca Prosecco

