



B A R • M E D I C I

OYSTERS* 26/52
golden balsamic mignonette, calabrian cocktail sauce, lemon

FRIED OLIVES V 7
taleggio cheese filling, Italian herbs, lemon

FOCACCIA V 8
seasonal toppings

add meredith dairy feta 3
add calabrian chili butter 2

SMOKED CAESAR P 12
little gem lettuce, radicchio,
focaccia crouton, parmigiano reggiano
add fried or pan roasted chicken breast 11

MEATBALLS 16
veal, pork, tomato sugo, pecorino romano, crostini

TOMATOES & BURRATA V 20
local heirloom tomatoes, peach vinegar, calabrian chili
crispy eggplant, lemon basil

MAITAKE CARBONARA V 18
roasted maitake mushroom, egg yolk, parmigiano reggiano

SICILIAN PESTO MEZZEMANICHE V 18
roasted corn, summer squash, pecorino romano

CRAB SPAGHETTI SF 20
crab bisque, scallion, aleppo pepper, pecorino romano

CHICKEN PARMESAN SANDWICH 20
tomato sugo, pesto crema, tomato jam
mozzarella, parmigiano reggiano

CHEF'S WEEKEND SPECIAL

See server for more details on our Friday and Saturday special



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.