

ASH & olive

FINE CASUAL FOOD | WINE | COCKTAILS

IN YOUR SNACK ERA

SMOKED NUTS CASHEW, ALMOND, ROSEMARY   	4.00
BAGUETTE + CULTURED BUTTER WATERMELON RADISH	4.00
WARM CASTELVETRANO OLIVES GARLIC, THYME, ORANGE ZEST  	6.00
STONE OVEN MEATBALLS MARINARA, GRANA PADANO, GREEN GODDESS DRIZZLE, HOUSE MADE FOCACCIA	11.00
WHIPPED FETA HONEY, PISTACHIO, TOAST POINTS (GFO) MAKE IT HOT! ADD CHILI OIL   	10.00
SMOKED TROUT PLATE HORSERADISH CREME, PICKLED ONION, RADISH, CAPER BERRIES, TOAST POINTS (GFO) <i>*May contain small bones</i>	14.00
CHARCUTERIE PLATE DAILY SELECTION OF MEAT, CHEESE & ACCOUTREMENTS (GFO) 	12.00

FIRED + FILLING


NEOPOLITAN PIZZA 12" GLUTEN FREE CRUST ADD 2.00 VEGAN CHEESE 1.00	
CHEESE	12.00
PEPPERONI	13.50
MARGHERITA	15.00
BIG MOUTH STRIKES AGAIN Marinara, Mozz, Prosciutto, Balsamic Glaze, Arugula	16.00
DIE HARD THE HUNTER Marinara, Mozz, Hot Cherry Peppers, Salami, Sausage	16.00
WORKING MAN Marinara, Mozzarella, Pepperoni, Jalapeno, Honey	16.00
PANUOZZO SANDWICHES MADE WITH PIZZA DOUGH AND SERVED WITH A SIMPLE DRESSED SALAD. SUB FRITES OR ORZO PASTA SALAD FOR 2.00	
PROSCIUTTO, MOZZ, TOMATO, BALSAMIC GLAZE, ARUGULA	15.00
CHICKEN KALE CAESAR, GRANA PADANO	15.00
RED PEPPERS, MUSHROOMS, MOZZ, ARUGULA (V)	14.00
MEATBALL, MARINARA & PROVOLONE	15.00

JUST GOOD JUJU

SOUP OF THE DAY 5.00 | 8.00

GREEN SALADS

ARUGULA | Grana Padano, Pistachio, Lemon Garlic
Dressing (GF)  


A+O SALAD | Mixed Greens, Cucumber, Tomato,
Red Onion, Olives, Feta, Chickpea Crumble, A+O
Vinaigrette 

TUSCAN KALE CAESAR | Grana Padano,
Heirloom Cherry Tomatoes, Croutons

*ADD STEAK, SHRIMP OR SALMON \$10; CHICKEN \$6

SANDWICHES

SERVED WITH A SIMPLE DRESSED SALAD. SUB FRITES OR ORZO PASTA
SALAD FOR 2.00 GLUTEN FREE BREAD AVAIL NO CHARGE

LA PARADISO | Mortadella, Pistachio Pesto,
Stracciatella, Arugula, Olive Tapenade on House
Made Focaccia 

BURRATA CAPRESE | Tomato, Basil Pesto, Balsamic
Glaze, Arugula on Ciabatta 

THE BOCADO | Serrano Jamon, Manchego, Fig
Jam, Arugula on Baguette

THE ITALIA | Salami, Prosciutto, Mortadella,
Provolone, Arugula, Tomato, Pickled Veg,
Vinaigrette on Baguette

HUMMUS & GRAINS

ADD STEAK, SHRIMP OR SALMON FOR \$10, CHICKEN FOR \$6

HUMMUS WITH SEVEN HILLS NY STRIP, PICKLED
ONION, FETA, GREEN GODDESS, HOUSE MADE
FOCACCIA (GFO) 26.00

HUMMUS WITH FIRE ROASTED VEG, MANCHEGO,
CHICKPEA CRUMBLE, TRUFFLE OIL, HOUSE MADE
FOCACCIA (GFO) 14.00

TRUFFLE FARRO GRAIN BOWL WITH BROCCOLINI,
GREEN ONION, BALSAMIC GLAZE, PEANUTS 

LARGE PLATES

MUSSELS DU JOUR 22.00
FRITES & HOUSE MADE FOCACCIA

STEAK + FRITES* 26.00
SEVEN HILLS NY STRIP SERVED WITH A SIMPLE
DRESSED SALAD 




FISH DU JOUR* MKT
SEE SPECIALS FOR ACCOMPANIMENTS

ALL ITEMS ARE MADE IN SMALL BATCHES AND SUBJECT TO AVAILABILITY BASED ON DEMAND. *THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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THE CHEEKY SIDEKICKS

FIRE ROASTED SEASONAL VEG GREEN GODDESS  	7.00
LEMON PESTO ORZO SALAD FETA, TOMATO, CUCUMBER, GREEN ONION, LEMON PESTO	7.00
FRITES  CHOICE OF TRUFFLE AIOLI, GREEN GODDESS, HORSERADISH CREME, KETCHUP OR RANCH (GF)	6.00

Sweet Treats

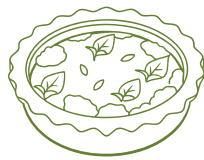
ASK ABOUT OUR DAILY
DESSERT SPECIALS!



KIDDO CLASSICS: BACK TO BASICS

BUILD YOUR OWN SNACK BOARD CHOOSE 4 OR 6 ITEMS	6.00 / 9.00	CHEESE OR PEPPERONI PIZZA	8.00
APPLE, GRAPES, ORANGE SLICES, CUCUMBERS, CARROTS, HUMMUS, CASHEWS, MANCHEGO, CHOPPED CHICKEN, SALAMI, GOLDFISH, RITZ CRACKERS		MEATBALL, BREAD + SIDE	8.00
		PASTA + SIDE CHOOSE MARINARA, BUTTER OR ALFREDO	8.00
		SIDES: FRIES, BROCCOLINI, APPLES, CARROTS ADD ADDITIONAL SIDE FOR \$2	

Grab & Go



CHECK OUR GRAB AND GO AREA FOR A
SELECTION OF MENU ITEMS AND SPECIALS!