



## SMALL PLATES

|                                                                                                                                        |    |                                                                                                                                                           |    |                                                                                                           |    |
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| <b>TIGELLE</b> – Cresentina breads, Salame cotto, soppressata, rhubarb beer conserva, 24 month aged Parmigiano Reggiano, ramp mostarda | 20 | <b>VEGAN GEORGIA PEACH PANZANELLA</b> – Sourdough, romaine, blueberries, roasted fennel, basil                                                            | 15 | <b>v SUPPLI</b> – Fried risotto, panko, mozzarella, Parmigiano aioli                                      | 12 |
| <b>GF VEGAN EGGPLANT FRIES</b> – Rice flour, wild oregano, coconut yogurt, lemon                                                       | 9  | <b>MORTADELLA BRUSCHETTA</b> – Griddled mortadella, pistachio puree, whipped ricotta, pickled squash                                                      | 14 | <b>GF VEGAN GRILLED MUSHROOMS</b> – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange | 15 |
| <b>GRILLED CAESAR SALAD</b> – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons                              | 13 | <b>GF v TOMATO &amp; STRACCIATELLA</b> – House-made stracciatella cheese, local tomatoes, cucumber, pea shoots, caramelized honey vinaigrette, pistachios | 14 |                                                                                                           |    |

## PASTA

Our pasta is made in house by our culinary team \*Denotes gluten free pasta substitute available

|                                                                                                                                                          |    |                                                                                                        |    |                                                                                         |    |
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| <b>v CAVATELLI AL FORNO</b> – Ricotta cavatelli pasta, local green beans, Hen of the Woods, oyster, and porcini mushroom, mimolette cheese, fried onions | 25 | <b>BIGOLI AMATRICIANA *</b> – Old Major jowl bacon, Mutti tomato passata, pecorino, chili flake        | 21 | <b>PUMPERNICKEL CAVATELLI</b> – Smoked beef brisket, quark cheese, cabbage, Emmenthaler | 28 |
| <b>RIGATONI CON POLPETTE</b> – Local sweet corn, nduja-chicken meatballs, Calabrian chiles, Parmigiano Reggiano, cilantro                                | 26 | <b>v TAGLIATELLE ALLA CHECCA *</b> – Local tomatoes, roasted garlic, white wine, basil, Asiago fonduta | 25 | <b>LASAGNE BOLOGNESE</b> – Ground beef, mozzarella, tomato, béchamel, crescenza         | 25 |
| <b>* BIGOLI CARBONARA</b> – Old Major jowl bacon, pecorino, egg yolk, black pepper                                                                       | 22 | <b>v BIGOLI ALLA NERANO *</b> – Local zucchini, Pecorino, Parmigiano Reggiano, basil, garlic           | 23 |                                                                                         |    |

## LARGE PLATES

|                                                                                         |    |                                                                                  |    |                                                                                                                                |    |
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| <b>GF Df * EICKMAN'S BEEF TENDERLOIN</b> – 8oz. filet, potatoes, onion, bacon, balsamic | 45 | <b>GF HOT CHICKEN</b> – Polenta puree, olive oil braised greens, honey, chowchow | 31 | <b>GF * EICKMAN'S BONE-IN PORK CHOP</b> – Balsamic brined, Pearson Farms peaches, fennel puree, fennel pollen, peach pan sauce | 36 |
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## DESSERTS

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| <b>v TIRAMISU</b> – Sponge cake, espresso, cocoa, mascarpone | 11 | <b>GF HOUSE MADE GELATO</b> – Ask for current flavors! | 6 | <b>v BROWN BUTTER BLUEBERRY TART</b> – Black raspberry, corn creme anglaise, saltine crunch, benne | 12 |
|--------------------------------------------------------------|----|--------------------------------------------------------|---|----------------------------------------------------------------------------------------------------|----|

No separate checks for parties of 7 or more,

**GF v Df** Denotes gluten free, vegetarian, vegan and dairy free options

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform staff of any allergies as not all ingredients may be listed