



SMALL PLATES

v TIGELLE – Cresentina breads, house made stracciatella cheese, peach butter, 24 month aged Parmigiano Reggiano, Georgia peach, aged balsamic	20	GF VEGAN GRILLED CAULIFLOWER – Smoked sunflower seed puree, basil, radish, date vinaigrette	11	GF VEGAN EGGPLANT FRIES – Rice flour, oregano, coconut yogurt	9
v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12	GF LOCAL GREEN BEANS – Tonnato sauce, pea shoots, raisins, preserved lemon	9	* BEET AND BEEF BRUSCHETTA – Whipped ricotta, carne salada, horseradish greens, everything spiced seeds, grilled bread	11
GF v EARLY SUMMER SALAD – Black raspberry agrodolce, arugula, fennel, candied almonds, basil dressing, Ewe Calf To Be Kidding blue cheese	13	v GRILLED MUSHROOM CAPRESE – Fried local green tomatoes, grilled Hen of the Woods mushrooms, aged balsamic, basil, house made mozzarella	18		

PASTA

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

v BIGOLI CACIO WHEY PEPE * – Pecorino, Parmigiano Reggiano, ricotta whey, black pepper	22	* BIGOLI CARBONARA * – Guanciale, pecorino, egg yolk, black pepper	21	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza	24
BIGOLI AMATRICIANA * – Guanciale, Mutti tomato passata, pecorino, chile flake	21	v PACCHERI CHEDDAR * – Hook's three year cheddar, broccoli spigarello, pangrattato	22	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
VEGAN MUSHROOM TAGLIATELLE * – Porcini broth, Hen of the Woods mushrooms, oyster mushrooms, lovage, vegan tagliatelle	23	SWEET CORN GNUDI – Nueske's bacon, local sweet corn and tomatoes, green chiles, Parmigiano Reggiano	26		

LARGE PLATES

GF v * EICKMAN'S BEEF TENDERLOIN – 8oz. filet, potatoes, onion, bacon, balsamic	45	GF HOT CHICKEN – Polenta puree, olive oil braised greens, honey, chowchow	31	GF * EICKMAN'S BONE-IN PORK CHOP – Balsamic brined, Georgia peaches, fennel puree, fennel pollen	35
FARROTTO – Organic farro verde, grilled chicken, carrots, aged goat gouda, balsamela	22				

DESSERTS

v TIRAMISU – Sponge cake, espresso, cocoa, mascarpone	11	GF HOUSE MADE GELATO – Ask for current flavors!	6	v BROWN BUTTER BLUEBERRY TART – Black raspberry, corn creme anglaise, saltine crunch, benne	12
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No separate checks for parties of 7 or more,

GF v V 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