



SMALL PLATES

TIGELLE – Cresentina breads, prosciutto cotto, coppa, green tomato conserva, 24 month aged Parmigiano Reggiano, peach mostarda	20	GF VEGAN GRILLED MUSHROOMS – Hen of the Woods mushrooms, sweet garlic sauce, aged balsamic, orange	15	VEGAN FALL SALAD – Ripe pear, organic farro verde, shaved beets, red cabbage, local kohlrabi, hazelnuts, green tomato conserva, apple saba	11
VEGAN GF BRUSSELS SPROUTS – Crispy Brussels sprouts, smoked pumpkin seeds, apple butter vinaigrette	11	SMOKED STURGEON BRUSCHETTA – House-smoked sturgeon, whipped ricotta, pickled beet puree, horseradish	16	GF V TOMATO & STRACCIATELLA – House-made stracciatella cheese, local tomatoes, cucumber, pea shoots, caramelized honey vinaigrette, pistachios	14
GRILLED CAESAR SALAD – Grilled romaine, Parmigiano cream, anchovy dressing, radish, micro croutons	13	v SUPPLI – Fried risotto, panko, mozzarella, Parmigiano aioli	12		

PASTA

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

v KALE SPAETZLE – Local kale, eggplant, asiago, fontina, Belper Knolle cheese	22	v RIGATONI CACIO E PERE * – Pears, brown butter, Pecorino, aged balsamic, cracked pepper	23	PUMPERNICKEL CAVATELLI – Smoked beef brisket, quark cheese, cabbage, Emmenthaler	28
PAPPARDELLE STROGANOFF * – Beef brisket, Hen of the Woods mushrooms, creme fraiche, chives	27	BIGOLI AMATRICIANA * – Old Major jowl bacon, Mutti tomato passata, pecorino, chili flake	21	LASAGNE BOLOGNESE – Ground beef, mozzarella, tomato, béchamel, crescenza	25
* BIGOLI CARBONARA – Old Major jowl bacon, pecorino, egg yolk, black pepper	22	v TAGLIATELLE ALLA CHECCA * – Local tomatoes, roasted garlic, white wine, basil, Asiago fonduta	25		

LARGE PLATES

GF D * 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, Edward's apples, fennel puree, fennel pollen, cider pan sauce	36
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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 VEG 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