

## SMALL PLATES

### B.Y.O.B. (build your own board)

*Served with Chef's Selection of Savory & Sweet Treats*

**fromage:** St. André, Manchego, Asher Blue

**meat:** house Bresaola, Prosciutto, Coppa

**petite board** (1 cheese & 1 meat) 31

**grande board** (3 cheese & 3 meats) 59

**cheese monger** (all the cheese) 29

**meatatarian** (all the meat) 37

### Roasted Cauliflower

sherry caramelized onion, curry yogurt, ricotta salata, mint, parsley, shallot sweetie drop peppers 12

### Castelvetro Olives\*\*+

olive oil, lemon zest, chili flakes 10

### Hummus\*\*

tahini, cucumber, radish, tomato, sourdough 13

### Sriracha Butter Popcorn 8

### Shrimp On A Stick +

grilled piri piri (*Portuguese-African spice*) shrimp, local sugar cane, napa cabbage slaw 17

### Crispy Berkshire Pork Belly

yucca hash, escabeche(*pickled red onion*) 19

### Grilled Harissa Octopus +

red bliss potato, Castelvetro olives 23

### Stuffed Cremini Mushrooms \*\*

caramelized onion, spinach, red bell peppers, nutritional yeast, tomato brodo,  
smoked Maldon salt flakes 16

### Roasted Garlic Meatballs

San Marzano house marinara, parmesan & parsley 17  
*add pasta* 8

### Escargot

parsley-garlic butter, lemon, sourdough 16

### The Elephantine \*

house lemon ricotta, sourdough, local honey, Maldon salt flakes,  
black & white sesame seeds 15

\*noted as vegetarian\*

\*\*noted as vegan\*\*

+noted as gluten free+

## **Salad**

### **Cannellini Bean\*\*+**

Castelvetro olives, mint, fennel, nutritional yeast 13

### **Arugula Caesar**

traditional caesar dressing, sourdough croutons, boquerón 15

### **Burrata\***

mixed greens, tomato, Castelvetro olives, sourdough croutons, herb vinaigrette 17

## **Large Plates**

### **Pasta el Jefe**

bucatini pasta, house crème fraîche, aji amarillo, blistered tomato, shallots, lemon,  
parmesan, prosciutto crumbles 24

*add all-natural Joyce Farms French airline chicken, salmon, shrimp 13*

### **Berkshire Pork Chop+**

creamy polenta, sherry cremini mushrooms, arugula, sherry cream sauce 35

### **Champignon Bourguignon\*\*+**

**(aka bougee mushrooms cooked down with love & vegetables)**

cremini mushrooms, cannellini beans, carrot, onion, green peas 26

*add all-natural Joyce Farms French airline chicken, salmon, shrimp 13*

### **bibi Chicken+**

**(all-natural Joyce Farms French airline)**

haricot verte, smashed & crispy potato, chicken demi-glace 32

### **Salmon**

grilled asparagus, confit fennel, Sardinian pearl pasta, white wine sauce 37

**\*noted as vegetarian\***

**\*\*noted as vegan\*\***

**+noted as gluten free+**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
*20% gratuity will be added to parties of 6 or more*