

SMALL PLATES

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

Served with Chef's Selection of Savory & Sweet Treats

fromage: St. André, Manchego, Mimolette

meat: house Bresaola, Prosciutto, Coppa

petite board (1 cheese & 1 meat) 25

grande board (3 cheese & 3 meats) 59

cheese monger (all the cheese) 35

meatatarian (all the meat) 37

Roasted Cauliflower

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

12

Castelvetrano Olives**+

olive oil, lemon zest, chili flakes 10

Hummus***

tahini, cucumber, radish, tomato, pita 13

Sriracha Butter Popcorn 8

Shrimp On A Stick +

grilled piri piri (*Portuguese African spice*) shrimp, napa cabbage slaw 17

Crispy Berkshire Pork Belly

Lily's special sauce, yucca hash, escabeche (*pickled red onion*) 19

Grilled Romesco Octopus +

roasted potato, Castelvetrano olives 23

Stuffed Cremini Mushrooms **

caramelized onion, spinach, red bell peppers, nutritional yeast, tomato brodo, 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, honey, Maldon salt flakes, black & white sesame seeds 15

proud partners with locally grown greens from Sugar Brown Farms

noted as vegetarian

noted as vegan

+noted as gluten free+

Soup/Salad

Patricio's French Onion Soup 13

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 fraiche, 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, wilted arugula, sherry cream sauce 35

Champignon Bourguignon+**

(aka bougee mushrooms cooked down with love & vegetables)

cremini mushrooms, cannellini beans, carrot, onion 26

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

bibi Chicken+

(all-natural Joyce Farms half roasted chicken)

creamed potatoes & fresh spinach 40

Salmon

grilled asparagus, confit fennel, Sardinian pearl pasta, vin blanc 37

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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 5 or more

10% military discount with valid id