

BRUNCH COCKTAILS

Gjelina Spritz: Cappelletti, Sparkling Wine	16
Bloody Mary: Tomato Juice, Black Pepper, Firewater Bitters, Worcestershire	20
Mimosa: Fresh Orange Juice, Vino Frizzante Glera Bisson Sparkling Wine	17

BREAKFAST

Greek Yogurt, Granola, Seasonal Fruit	20
Avocado Toast, Sourdough, Burrata, Radish	21
Buckwheat Banana Walnut Bread, Preserve, Culture Butter	12
Smoked Salmon, Herb Goat Cheese, Pickles, Sourdough Toast*	21
Lemon Ricotta Pancakes, Blueberry Compote, Crème Fraîche	19
Soft Scramble Egg, Minced Herbs, Sourdough	15
Crispy Egg, Prosciutto di Parma, Romesco, Arugula	20
Cheese Omelet, Gruyere, Fontina, Parmesan, Arugula	24
Creamy Polenta, Roasted Mushroom, Poached Egg, Chili Crisp	24
Moroccan Baked Egg, Merguez Sausage, Tomato Sauce, Cilantro-Spiced Yogurt	22
Corned Beef Hash, Crispy Egg, Whole Grain Mustard Vinaigrette	22
Crispy Fingerling Potatos, Rosemary, Parmesan	11
Maple Glazed Slab Bacon	11

LUNCH AVAILABLE AFTER 10AM

Caprese Chicken Sandwich, Fior Di Latte, Tomato, Basil, Arugula	23
Blackened Sea Bass Sandwich, Brioche, Black Garlic Aioli, Slaw*	25
Turkey Sandwich, Sourdough, Aioli, Avocado, Cucumber, Arugula, Red Onions	21
Croque Monsieur, Sourdough, Black Forest Ham, Onion Jam, Gruyere, Mornay, Mustard	24
Beef Burger, Pain de Mie, Comte Cheese, Garlic Aioli*	28
Prime Hanger Steak, Roasted Cipollini Onions, Chimichurri *	35
Half Roasted Chicken, Braised Greens, Harissa	36
Salmon, Corn Succotash, Summer Zucchini, Chili Oil*	31

SALADS & VEGETABLES

Heirloom Cucumbers, Orange, Preserved Lemon Vinaigrette, Toasted Seeds	24
Arugula, Treviso, Crispy Shallots, Parmesan, Preserved Lemon Vinaigrette	21
Little Gem Caesar Salad, Creamy Anchovy Dressing, French Baguette Croutons	25
Beet, Sourdough Panzanella, Burrata, Toasted Seeds, Frisée, Pears, Apple Cider	23
Roasted Cauliflower, Garlic, Chili, Red Wine Vinegar	23
Prosciutto Di Parma, Burrata Di Bufala, Grilled Stone Fruit, Chicory*	28
Asparagus, Hollandaise, Aleppo	20
Roasted Heirloom Carrots, Harissa, Za’atar Vinaigrette	18
Butterball Potatos, Chive Aioli, Pickled Onions, Horseradish, Dill	16
Braised Corn, Mascarpone, Fresno Peppers, Lime	18
Pan-Seared Zucchini, Baby Squash, Taramasalata, Treviso, Agrumato Olive Oil	18

RAW BAR & CHARCUTERIE

Oysters: Half-Dozen / Dozen *	30/50
Hamachi, Smoked Trout Roe, Shiso, Lemon Oil*	29
Cheese and Charcuterie Selection, Pickles, Mostarda, Sourdough, Accoutrements*	44
Housemade Pickled Vegetables	11

WOOD FIRED PIZZA

Breakfast Pizza, Fontina, Potatoes, Bacon, Caramelized Onions, Runny Eggs, Balsamic	23
Pomodoro, Confit Tomato, Oregano, Basil, Olive Oil (add Burrata+\$6)	21
Margherita, Tomato, Asiago, Fresh Mozzarella, Basil	25
Mushroom, Truffle Tremor, Fontina, Thyme	26
Squash Blossom, Summer Squash, Garlic, Burrata, Asiago	28
Guanciale, Mozzarella, Tomato, Castelvetro Olive, Fresno Chile	25
Heirloom Pomodoro Pizza, Garlic Confit, Burrata, Basil	28
Housemade Chorizo, Tomato, Fontina, Fennel, Chili, Basil	28
Cured Chorizo, Pomodoro, Calabrian Chili, Red Onion, Mozzarella	28
Lamb Sausage, Confit Tomato, Rapini, Pecorino, Asiago	28
Gruyère, Caramelized Onion, Fromage Blanc, Arugula	26



We support local, sustainable & organic practices whenever possible.

Consuming raw or undercooked seafood or shellfish may
increase your risk of foodborne illness.*