

✦ DINNER ✦

SMALL PLATES

OLIVES \$6 (VG)(GF2)

ORANGE, ROSEMARY, FETA, GRILLED BREAD

BEET CARPACCIO \$8 (VG)(GF)

SMOKED BEETS, ARUGULA, LEMON, PISTACHIO

CHICKEN FRIED CARROTS \$8 (VG)

HEIRLOOM CARROTS, DILL, PICKLE AIOLI

CHEESE CURDS \$8 (VG)(GF)

POMODORO, SPICY DILL AIOLI

BRUSSELS SPROUTS \$8 (VG)(GF)

GOAT CHEESE, RADDISH, SWEET CHILI SAUCE

TUNA POKE \$9 (GF)

CRISPY RICE, AVOCADO, PINEAPPLE, SESAME, WASABI AIOLI

BAKED GOAT CHEESE \$11 (VG)(GF2)

PRESERVED LEMON, GRILLED BREAD

CRISPY SHRIMP * \$13 (GF)

BASIL, LEMONGRASS AIOLI

CHEESE BOARD \$13 (GF2)

CHEF SELECTIONS OF CHEESE , HOUSE JAM, DRIED FRUIT, GRILLED BREAD

CHARCUTERIE BOARD \$14 (GF2)

CHEF SELECTION OF CHARCUTERIE, MUSTARD, PICKLES, NUTS, GRILLED BREAD

GREENS

(ADD CHICKEN \$5, SHRIMP \$6, FISH \$7)

EMILY'S SALAD \$8 (GF) FIELD GREENS, APPLES, CRANBERRIES, BACON, PECANS, GOAT CHEESE, BALSAMIC DRESSING

CAESAR \$8 (GF2) MIXED GREENS, FOCACCIA CRACKERS, ALEPPO

ITALIAN* \$8 (GF) KALE, PARMESAN, EGG YOLK

PASTA

PORK RAGU \$16 (GF2) PIAVE VECCHIO, GNOCCHI

CARBONARA* \$15 PANCETTA , PARMESAN, PAPPARDELLE, EGG YOLK

PESTO BUCATINI* \$15 (VG)(GF2) PARMESAN EMULSION, BASIL OIL, PINE NUTS, TOUM, HERBS, BUCATINI

LARGE PLATES

LOUIE BURGER* \$14 LETTUCE, TOMATO, ONION, PICKLE, AMERICAN CHEESE, DIJONNAISE, KETCHUP

EGGPLANT AU POIVRE \$16 (VG)(GF)

DIJON CREAM, PURPLE POTATOES

SEARED SNAPPER* \$23 (GF) HOPPIN JOHN, CORN NAGE, PEPPER JELLY

KOREAN FRIED CHICKEN \$19 (GF)

CARROT SLAW, WHITE RICE, HONEY MISO GLAZE, DILL

GRILLED PORK TENDERLOIN \$21 (GF)

SWEET CORN SUCCOTASH, PISTOU, TOMATO JAM

CHURRASCO STEAK* \$24 (GF)

CRISPY FINGERLING POTATOES, CHIMICHURRI, CILANTRO OIL, MARCONA ALMONDS

(GF) = GLUTEN FREE. (GF2) = MODIFIED GLUTEN FREE. (VG) = VEGETARIAN.

*Contains or may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.