

SATURDAY DINNER DECEMBER 6TH

Soup & Veg

CAULIFLOWER SOUP 7 cup 12 bowl

CURRIED CHICKEN SOUP -mulligatawny- lentils, veg, apple, coconut cream 7 cup 12 bowl

CAESAR SALAD two sisters greens, anchovy caesar dressing, croutons & parm 12

ARUGULA SALAD two sisters greens, roasted apples, goat cheese, herbed walnuts 13

add shrimp or steak to a salad 10

FRIED DELICATA SQUASH whipped honey, seasoned ricotta, glazed persimmon, bacon 10

BRUSSELS caesar, pickled raisin, crouton, parm 12 **

HEIRLOOM CARROTS harissa cream, honey glaze, fig & pistachio 9

ROASTED BEETS seasoned stracciatella, herbs-o-plenty, white balsamic, almonds 9

SNOW PEAS flash fried w/ fresh mozz, pinenuts, herbs, smoky tomato vin 9

MUSHROOMS garlic, shallot, white wine, grape tomato 9

Small Things

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 14

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 14

FRENCH FRIES house cut, herb salt, served w/ aioli, crème fraiche & ketchup 11

CHEESE PLATE aged manchego & sage derby, whipped honey, candied walnuts, dried apricot 12

BREAD BOARD via wheatfields...with three butters: carrot-dill, garlic-herb & beet-orange 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

OLIVES w/ citrus, herbs & red bell pepper 8

BURRATA sundried tomato, basil gremolata, toasted pinenuts w/ crisps 15

SMOKED SALMON DIP winter spice, b+b pickles w/ crisps 14

GIARDINIERA DIP whipped ricotta, calabrian crisp, balsamic glaze w/ crackers 10

BRAUNSCHWEIGER grain mustard, b+b pickles, roasted apple w/ crisps 9

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego w/ crisps 14

Pasta

LASAGNA BOLOGNESE layers of pasta, braised pork & beef, béchamel, tomato, parm 30

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 29

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 32 add shrimp 9

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 29

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 37

CRAB RAVIOLI fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 37

Entrees

CHICKEN SCHNITZEL herb spaetzle, herb cream slaw, dusseldorf mustard & cranberry chutney 33

LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33

PAN ROASTED SALMON* whipped ricotta, marinated artichokes, properly dressed spinach 38

FILET* 8oz, potato pavé, mojo verde, wild mushrooms, spicy greens 57

THE RIBEYE* two pounds, side of fries 77

FAVORITES

LASAGNA BOLOGNESE

layers of pasta, braised pork & beef, béchamel, tomato, parm 30

GRILLED PORK LOIN

sweet potato griddle cake, roasted artichokes, maple-date jus 32

KC STRIP STEAK

10oz, grilled, mashed potatoes, pink peppercorn au poivre, asparagus salad 39

BAR

RUBY MARGARITA

tequila, dry curacao, agave, lime, cranberry, pomegranate, baking spice 14

CASPIAN ZEPHYR

gin, white port, lemon, saffron, orange, cava 13

GREY LADY

earl grey gin, lemon, simple, egg white 12

CHEERY CHERRY

bourbon, amaro, cherry, rosemary, thyme, lemon 12

SPICED RUM TODDY

spiced rum, mezcal, pear, ginger, lemon 12

HOT CHOCOLATE

three chocolates, angostura bitters, whipped cream, cocoa dust reg 8 make it boozy 12

HOT CIDER

louisburg, ks straight up 8 boozy 12

COCKTAILS

LIGHT-ISH

HUGO SPRITZ

st-germain, cava, soda 14

FORMER SPY

vodka, limoncello, lavender, lemon 14

COSMOPOLITAN

citrus vodka, cointreau, cranberry,
pomegranate, lime 13

BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

APEROL SPRITZ

aperol, cava, soda 14

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

CLASSIC MARGARITA

resposado tequila, agave, lime 14

THE 7-FIFTINI

red bell pepper-olive gin, onion, manzanilla sherry 13

BOLD-ISH

ESPRESSO MARTINI

rum, crème de cacao, vanilla, dry curacao,
espresso, chocolate bitters 16

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

EVENFALL

rye whiskey, ginger, almond,
lime, lemon, angostura 14

CENTER OF ATTENTION

calvados, d'anjou pear, lemon 12

WINE BY THE GLASS

5oz gls \$ | bottle \$

RED

Bibbiano Chianti Classico 2022 Tuscany 15 | 60

Maison Noir O.P.P Pinot Noir 2023 Willamette Valley 16 | 64

Secret Squirrel Cabernet 2018 Columbia Valley 18 gls | 72 btl

Fabre Montmayou Malbec 2023 Mendoza 13 | 52

Caymus Cabernet 2022 Napa 45 gls | 180 btl

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Field Recordings Chenin Blanc 2024 Central Coast 15 | 60

Auntsfield Estate Sauvignon Blanc 2024 Marlborough NZ 15 | 60

Cakebread Chardonnay 2023 Napa 25 gls | 99 btl

Kings Ridge Chardonnay 2023 Willamette Valley 12 | 48

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Sparkling Rosé-Castell de San Pau Spain 12 gls | 48 btl

Perelada Cava NV Spain 11 gls | 44 btl

WHITE

SPIRIT-FREE

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

SANTAT SPRITZ

sparkling orange bitter aperitif 8 gls

POIRE BABY :(

lyre's london dry, d'anjou pear,
chamomile, lemon, soda 11

HOUSE WINE BY THE GLASS \$10 -OR- HALF LITER \$30 (BTL \$40)

ITALIAN RED: VILLA SOPITA SANGIOVESE

ITALIAN WHITE: VILLA FASSINI BLEND

FRENCH ROSÉ: CHATEAU MONTAUD

RED BOTTLES 30 & under

BONANZA Lot 7 CELLAR CAB, CALI 29

FLACO TEMPRANILLO, SPAIN 25

ESPRIT DE FONROZAY, BORDEAUX 25

WHITE BOTTLES 30 & under

MAPRECO VINHO VERDE, PORTUGAL 25

PRISMA SAUVIGNON BLANC, CHILE 30

LA BASTARDA PINOT GRIGIO, ITALY 26

LES ALLIES BRUT SPARKLING, FRANCE 28

KURANUI SAUV BLANC, NZ 27

BEER / CIDER

Michelob Ultra 6

Miller High Life 6

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

COFFEE TEA SODA

San Pellegrino 7

Harney & Sons Bottled Tea 4

Boylan's Ginger Ale 4

Bundaberg Ginger Beer 4

Coke, Diet, Sprite, Orange 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Chai Latte 5

Mocha 5

Mighty Leaf Hot Tea 4