

FRIDAY DINNER FEB 20th

Soup & Veg

CAULIFLOWER SOUP 7 cup 12 bowl

NEW ENGLAND CLAM CHOWDER 8 cup 14 bowl

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

WINTER SALAD radicchio & kale, arugula, red onion, black fig, pistachio, date vin, gorgonzola 13

add shrimp or steak to a salad 10

CUCUMBER SALAD sour cream dressing 9

BEET SALAD oranges, cream dressing & fresh dill 9

FANCY SPICY CARROTS farmer's cheese, olive sauce, marinated onion, calabrian chile 11

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

MUSHROOMS garlic, shallot, sherry, dill, mustard 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

BREAD BOARD via wheatfields...three butters: garlic-herb, giardiniera, beet-dill 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

PICKLE DIP mascarpone, pecorino, chips 9

OLIVES w/ citrus, herbs & red bell pepper 8

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

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

Pasta

LASAGNA BOLOGNESE layers of pasta, braised pork & beef, béchamel, tomato, parm 32

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

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

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

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 37

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

Entrees

PAN-ROASTED SALMON* lemon risotto cake, garbanzo puree, radish, herbs, chili oil 38

LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 37

FILET* 8oz, potato pavé, tuscan kale puree, lemon artichoke salad 59

THE RIBEYE* two pounds, side of fries 79

DINNER

RUBY TROUT

local greens dressed w/ lemon vin,
sweet & tangy peppers and onions,
crispy leeks 37

KC STRIP STEAK

goat cheese parsnip puree,
eggplant caponata 44

EGGPLANT MEZZALUNA

handmade pasta filled w/ eggplant & ricotta
spicy prosciutto butter, braised cabbage 37

CARROT HUMMUS

pinenuts, herbs, whipped honey, crostini 12

FRENCH ONION MAC & CHZ

a blend of four great cheeses,
a little beef stock, gluten-free penne,
and toasted butter crumb topping 24

EGGPLANT PARM

panko breaded & fried, whipped ricotta,
red sauce, parm, olive oil, black pepper &
fresh basil 32

SWEETS

CHOCOLATE POT DE CRÈME

orange mascarpone &
navel orange 9

BANANAS FOSTER "CHEESECAKE"

cookie crumble, rum syrup 9

GRAPPA POACHED PEAR

orange glaze, candied lemon,
vanilla gelato, flake salt,
olive oil 9

SPIRIT-FREE

RASPBERRY GINGER SPRITZ 12

SLIGHTLY TROUBLED DETECTIVE

whiskey alternative, ginger, spiced orange 12

SAFFRON MINT LEMONADE 9

DRINKS

WHY'D YOU ONLY CALL ME WHEN YOU'RE HIGH?

rose gin, velvet falernum,
lime, honey, cava 15

HEY, LET'S MAKE OUT

butterfly pea vodka,
raspberry crème de cacao,
lingonberry syrup, raz foam 15

ESPRESSO MARTINI

coffee infused vodka,
house amaro blend, kahlua,
espresso, walnut bitters 16

NOW OPEN 7 DAYS A WEEK AT 3PM

COCKTAILS

LIGHT-ISH

FORMER SPY

vodka, limoncello, lavender, lemon 14

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

COSMOPOLITAN

citrus vodka, cointreau, cranberry,
pomegranate, lime 13

BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

APEROL SPRITZ

aperol, cava, soda 14

LINGONBERRY MARGARITA

resposado tequila, agave, lime 14
(we make a solid classic marg too!)

TATRA-TINI

chopin, cointreau, beet, lingonberry, lime 15

THE 7-FIFTINI

gin, infused w/ bell pepper, lemon, dill,
dry vermouth 13

BOLD-ISH

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

CENTER OF ATTENTION

calvados, d'anjou pear, lemon 12

HOT!

WINTER RUM TODDY

spiced rum, mezcal, pear, ginger, lemon 12

HOT CHOCOLATE

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

HOT CIDER

louisburg, ks | reg 8 make it boozy 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

Villa Sopita Sangiovese Italy 10 | 40

*

WHITE

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

Villa Fassini White Blend Italy 10 | 40

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Perelada Cava NV Spain 11 gls | 44 btl

Chateau Montaud Rosé France 10 | 40

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

Underwood Sparkling Rosé *alcohol-free* \$11 for 12oz can

SPIRIT-FREE

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

POIRE BABY :(

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

SOUR CHERRY KOMPOT

berries, lemon, honey 9

THIRST QUENCHER

preserved lemon, lavender, citrus, tonic 11

LYRE'S AMALFI SPRITZ

250ml can...bittersweet orange bubbles 11

RED BOTTLES 30

BONANZA Lot 7 CELLAR CAB, CALI
CAMPO LLANO TEMPRANILLO, SPAIN
ESPRIT DE FONROZAY, BORDEAUX

WHITE BOTTLES 30

PRISMA SAUVIGNON BLANC, CHILE
LA BASTARDA PINOT GRIGIO, ITALY
LES ALLIES BRUT SPARKLING, FRANCE
KURANUI SAUV BLANC, NZ

BEER

Michelob Ultra 7

Miller High Life 6

Boulevard Wheat 7

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 7

Peroni 7

Plisner Urquell 7

Heineken 0.0 (Non-Alcoholic) 7

Athletic Run Wild IPA (Non-Alcoholic) 7

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