

WEDNESDAY DINNER FEB 4th

Soup & Veg

CAULIFLOWER SOUP 7 cup 12 bowl

ITALIAN PENICILLIN SOUP brothly chicken soup w/ veg & lil pasta 7 cup 12 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

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

BRUSSELS caesar, pickled craisin, 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, sun-dried tomato, beet-dill 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

PICKLE DIP mascarpone, pecorino, crackers 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 30

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

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

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

STRIP STEAK* braised cannellini beans, dolceforte red wine demi, mushrooms, pepitas 44

THE RIBEYE* two pounds, side of fries 79

—FEATURETHINGS—

THE CHEESEBURGER

a rare dinnertime appearance by our beloved happy hour burger... 2x4oz patties, jack, bacon-onion jam, gherkin mayo, lettuce 15

SABLEFISH

spicy quinoa salad, black garlic cream, toasted pecans, potato pavé 38

PAN-ROASTED SALMON

lemon risotto cake, garbanzo puree, pickled radish, herbs, chili oil 38

ARTICHOKE PENNE

olive oil, onion, fresh parm 27

BRAISED BEEF

marinated peppers & onions, crispy herbs over a smoked cheddar polenta cake 24

PORK SCHNITZEL

mushroom cream sauce, crispy potatoes, applesauce 27

Chocolate Pot de Crème

orange mascarpone & blood orange 7

—DRINKS—

LINGONBERRY

MARGARITA

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

MULLED WINE

red wine, orange cordial & winter spices served warm 13

TATRA-TINI

chopin, cointreau, beet, lingonberry, lime 15

PILSNER URQUELL 7

KOMPOT FRUIT PUNCHES

traditionally non-alcoholic 9
add brandy or vodka if you're feeling spicy 12

-black currant, mission fig, lemon, honey
-apricot, golden raisin, orange, agave
-sour cherry, berries, lemon, honey

PENNSYLVANIA DUTCH BIRCH BEER 6

NOW OPEN 7 DAYS A WEEK AT 3PM

2026 CLOSED DATES:

Feb 16th
May 25th
July 4th
Sept 7th
Oct 12th
Nov 26th
Dec 25th

COCKTAILS

LIGHT-ISH

LE FRENCH 715

pear brandy, cointreau, lemon, cava 14

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!)

THE 7-FIFTINI

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

BOLD-ISH

BOOTS AND CATS

rum blend, allspice, pineapple,
orgeat, orange cordial 13

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

THIRST QUENCHER

preserved lemon, lavender, citrus, tonic 11

—also available—

Heineken 0.0 *alcohol-free* 6

Athletic Run Wild IPA *alcohol-free* 6

BEER

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

RED BOTTLES 30 & under

BONANZA Lot 7 CELLAR CAB, CALI 29

CAMPO LLANO TEMPRANILLO, SPAIN 30

ESPRIT DE FONROZAY, BORDEAUX 25

WHITE BOTTLES 30 & under

PRISMA SAUVIGNON BLANC, CHILE 30

LA BASTARDA PINOT GRIGIO, ITALY 26

LES ALLIES BRUT SPARKLING, FRANCE 28

KURANUI SAUV BLANC, NZ 27