

THURSDAY DINNER MARCH 26th

NOW OPEN 7 DAYS A WEEK AT 3PM

Soup & Veg

CAULIFLOWER SOUP 7 cup 12 bowl

GAZPACHO 8 cup 14 bowl

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

SPRING GREENS roasted corn, black beans, ricotta salata, radish, pepitas, serrano cuke vin 13
add shrimp or steak to a salad 10, chicken breast 8

BEET SALAD whipped ricotta, lemon vinaigrette, parmesan, crispy potato 9

BLISTERED GREEN BEANS sweet & spicy, garbanzo puree, marinated onion, sesame & poppy 10

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

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, spiced tomato, dijon spinach 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

OLIVES w/ citrus, herbs & red bell pepper 8

SMOKED SALMON DIP cream cheese, cucumber, cilantro, celery w/ crostini & cuke slices 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* sweet pea risotto cake, herb crema, local greens, crispy shallot 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

DARK CHOCOLATE
MOUSSE w/
COCONUT CRUNCH,
BROWNIE BRITTLE,
FUDGE SAUCE +
Sea Salt 9

—DINNER FEATURES—

CHICKEN PICCATA

panko breaded chicken breast,
white wine butter sauce w/ capers
lemon risotto cake, asparagus 32

MAFALDINE AL LIMONE

fresh pasta, spinach, artichoke,
marinated peppers, pinenuts, olive oil 29

TUNA SPAGHETTI

fresh mozz, capers, olive oil 32

CHEESEBURGER & FRIES

2x4oz patties, american cheese,
bacon-onion jam, gherkin mayo,
local lettuce 25

BRIE & TOAST

warm brie, orange marmalade,
candied pecans, crostini 9

SCALLOP CRUDO

new bedford massachusetts
shaved celery, cucumber lime mignonette,
chile oil, herbs 17

BABA GHANOUSH

date-cilantro relish w/ pinenuts & peppers,
served w/ crisps 11

ASPARAGUS SALAD

marinated mozz, heirloom cherry tom,
basil gremolata, balsamic 12

—SPIRIT-FREE—

THAT'S HOW THE LIGHT GETS IN

dhōs spirit free gin, rose, tonic, lemon 12

RASPBERRY GINGER SPRITZ 12

—COCKTAIL—



PETTY PRINCESS

ketel one, honey peach tea, crème de flora,
lemon, orange cordial 12

THE POLLINATOR

hendricks gin, limoncello, honey 14

HALEKULANI

rye whiskey, orange cordial, walnut bitters,
grenadine, amaretto 14

MOJITO-ITO

rum, lime, cucumber, mint 13

COCKTAILS

CLASSICS

APEROL -or- HUGO SPRITZ 14

FORMER SPY

vodka, limoncello, lavender, lemon 14

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

THE 7-FIFTINI

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

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

MODERN

COSMOPOLITAN

citrus vodka, cointreau,
cranberry, lime 13

ESPRESSO MARTINI

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

TRINIDAD SOUR

rye whiskey, angostura bitters, orgeat, lemon 14

HORSEFEATHER

rittenhouse, ginger beer, angostura bitters 13

715 ORIGINALS

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

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

SPRING BEAT 2000

parsley-thyme gin, st germain, suze 14

GARDEN PARTY

hendrick's gin, licor 43, ancho reyes, lemon 14

and all the stars were just like little fish

rum, dry curacao, crème de violette,
lime, rose, orange essence 14

WINE BY THE GLASS

5oz gls \$ | bottle \$

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

*

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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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

Villa Sopita Sangiovese Italy 10 | 40

WHITE

RED

SPIRIT-FREE

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

SLIGHTLY TROUBLED DETECTIVE

whiskey alternative, ginger, spiced orange 12

THIRST QUENCHER

preserved lemon, lavender, citrus, tonic 11

LYRE'S AMALFI SPRITZ

250ml can...bittersweet orange bubbles 11

SAFFRON MINT LEMONADE 9

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

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