

DINNER

etta

STARTERS

fire-baked **focaccia** — ricotta-honey & truffle — 8 | coppa caliente & conserved peppers — 10
marinated **hamachi crudo** — sesame, citron-chile vinaigrette, cilantro — 12
rack roasted **oysters** — smoked tomato butter, lovage, lemon — 12
bubbling **shrimp** — ginger, chiltepin chile, smoked tomato, mint — 11
spicy **meatballs** — sunday sauce, pecorino, hearth bread — 10
crispy chicken wings & nuggets — chile de arbol, honey & sesame cucumbers — 10
ricotta **pillows** — 12

SALADS & VEGGIES

little **gem lettuce** — lemon dressing, scallions, kohlrabi, celery — 8
arugula & peach salad — bayley hazen blue, tomato, candied walnuts, sherry vinaigrette — 11
cutting board salad — hearth-roasted chicken, simple greens, peppers, cucumbers, feta, olives, mortadella — 12
heirloom tomatoes & stracciatella — summer squash, sweet corn, basil seed vinaigrette — 12
grilled **broccoli** — pine nuts, pecorino, bagna cauda — 8
summer **beans** — mint, orange, ricotta salata — 9
hearth-fired **baby corn** — bacon, chives, garlic aioli, basil — 9
potato puree — leeks, drippings, savory sprinkles — 8

WOOD-FIRED PIZZAS

classic — tomato crudo, burrata, olive oil, basil — 16
pepperoni — tomato crudo, buffalo mozzarella — 18
fire pie — sausage, giardiniera, chile de arbol — 18
arugula — ricotta, prosciutto, mortadella, lemon, olive oil — 16
wild mushroom — spring onions, goat cheese, truffle, raclette — 19
summer squash & blossoms — ricotta, pesto, mint — 16

PASTAS

farfalle pomodoro — sungold tomatoes, basil, olive oil, burrata — 14
cavatelli bolognese — parmesan fonduta — 16
ricotta agnolotti — trumpet mushrooms, black truffle conserve — 18
corn garganella — morels, summer squash, tomatoes — 17
squid ink chitarra — manilla clams, king crab, nduja butter, crispy garlic — 16

MAINS

hearth glazed **lamb** — summer squash, tomatoes, cucumbers, yogurt — 20
fire-roasted **branzino** — capers, parsley, lemon — 22
wood-fired **pastured chicken** — lemon, garlic, thyme, drippings, potato puree — 22
grilled **ribeye cap** — tomato, arugula, beef butter, chimichurri, jus — 28

pig picnic — words cannot describe...crispy belly & fire-roasted shoulder with marinated cucumbers, pickled carrots, lettuce cups, hearth bread and refreshingly spicy things — 56

DESSERTS — 8

aya's chocolate sabayon tart — vanilla bean ice cream
lavender roasted **apricots & cream** — raspberry, oat crumble
almond tart — maldon, honey, whipped crème fraîche

COCKTAILS

THE "etta" RITA 12	AROUND THE WORLD (in 80 baes) 12
tromba blanco, cointreau, mandarine napolean, agave lime	avua cachaca, crema de mezcal, aperol, hibiscus, grapefruit
THE BANANA HAMMOCK 14	HAVE MERCY 12
few bourbon house barrel, sherry-demerara, banana, big cube	santa teresa rum, amaro, jamaican bitters, scotch rinse
NOBODY PUTS BABY IN THE CORNER 12	RIKKI-TIKI-TAVI 12
st. george chile vodka, bell pepper, cilantro, pineapple	denizen 3yr, arrack, walnut orgeat, cinnamon, grapefruit
GREEN WITH ENVY 12	GOLDEN TRIANGLE 12
hendrick's gin, chareau, pea tendril, basil, matcha, lime	rittenhouse rye, tuaca, benedictine, masala, honey, lemon

BEER

BOTTLES & CANS	Solemn Oath Lu Kolsch	6
4 Hands Contact High Juiced	High Life	4
Dogfish Head SeaQuench Ale	Pacifico	5
Allagash White		
Maplewood Fat Pug Milk Stout (16oz)	DRAFTS	
Revolution Fist City	Half Acre Pony Pilsner	7
Blake's Rainbow Seeker Pineapple-Sage Cider	Spiteful Working for the Weekend DIPA (13oz)	7
Saugatuck Brewery Lemon-Blueberry Shandy	4 Hands Cast Iron Oatmeal Brown Ale	7
Lagunitas IPA	Anchor Steam	7
Off Color Apex Predator	Seattle Cider Dry	7

HOUSE WINE

18 (500mL) 32 (750 mL)
rosé - Monte Bernardi white - Xarmant Txakoli de Akava red - Henriques The Minimalist Cotes du Roussillon

WINE

CHAMPAGNE/SPARKLING	GL BT	ROSÉ	GL BT
can - Massimino, Rubicone Moscato (250mL)	12 44	can - Amble + Chase, Provence 2017 (8.5oz)	13 48
brut rosé - Gratien+Meyer Cremant Rosé	10 42	rosé - Château Saint-Cyrgues, 'Cuvee Anna' 2017	12 44
cava - Celler Vilafranca 'Casteller'	10 40	rosé - Alverdi, Terre Siciliane Rosato 2017	42
sparkling - Simonet Blanc de Blanc	10 40	rosé - Sokol-Blosser Pinot Noir Rosé	48
sparkling - Marcel Cabelier Crémant du Jura 2013	48	rosé - Gerasuolo Montepulciano d'Abruzzo	46
lambrusco - Cleto Chiarli, Lambrusco di Sorbara	52	rosé - Antxiola, Getariako Txakolina	52
blanc de noir - Red Tail Ridge Blanc de Noir	68		

WHITE	GL BT	RED	GL BT
can - Tiamo Italian White Wine (375mL)	18	malbec - Les Croisille, Cahors 2016	11 40
pinot grigio - Primaterra delle Venezie 2017	11 40	cab sauv - Irony, Napa Valley 2016	11 42
chardonnay - Domaine Montrose Cotes de Thongue	11 42	sangiovese - Bibi Graetz, Toscana Casamatta Rosso	11 42
sauv blanc - Ant Moore "Signature Series" 2016	12 44	pinot noir - Strangeways 2016	12 44
riesling - Weinguter Wegeler Mosel 2015	13 48	cab sauv - Matchlock Paso Robles 2016	13 48
vinho verde - Faisão, Vinho Verde 2017	38	gamay - Maison L'Envoye Morgon Cote du Py 2016	13 44
spanish blend - Filoxera Beberas Hermana 2015	48	bordeaux - Chateau La Rame 2016	48
sauv blanc - Bodegas Pinuaga La Mancha 2017	42	red blend - Skinner Smithereens, El Dorado 2015	52
gruner - Laurenz V., Singing Und Sophie 2015	46	pinot noir - Brooks Runaway 2016	48
white burgundy - Thevenet, Macon Pierreclos 2016	56	pinot noir - Gutzler Pinot Noir Dry 2014	52
cheverny - Domaine de Salvard 2016	48	red zinfandel - Artezin Wines, Mendocino County	52
chenin blanc - Sauvion Vouvray 2016	48	spanish blend - Filoxera Sentada Sobre La Bestia 2015	52
riesling - Dr. Loosen Blue Slate 2017	52	petite sirah - Broken Earth, Paso Robles	52
pinot gris - R. Stuart Winery Big Fire 2013	54	cab franc - Domaine de la Chanteleuserie Bourgueil	54
chardonnay - Laguna Ranch, Russian River Valley 2015	54	cab sauv - Helen & Joey, Alena 2015	58
grenache blanc - Groundwork, Paso Robles 2016	52	grenache - Bonny Doon Vineyard, Clos de Gilroy	56
sauv blanc - Domaine la Grange Tiphaine, Trinqu'ames	56	sangiovese - Col D'orcia Rosso di Montalcino	58