



DINNER MENU

SMALL PLATES

MINI CHEDDAR CHEESE SANDWICH
MARINATED OLIVES & MARCONA ALMONDS
HOUSE GREEN SALAD
CHARRED OCTOPUS, WHITE BEANS, ARUGULA
QUAIL AIRLINE BREAST, BLACKBERRY GLAZE
APPLE CURRY CHICKEN SKEWER, MANGO SALSA
HOT CRAB DIP & NAAN BREAD
SPICED PECANS
LAMB BELLY, BOURBON MAPLE SAUCE
SALMON BREASOLA, TRUFFLE CRÈME FRAICHE
SPRING ROLLS, VEGETABLE WALNUT SAUCE

MEDIUM PLATES

TRADITIONAL CAESAR SALAD
SHORT RIB SLIDERS, MARINATED RED CABBAGE
FETTUCINE WITH PORK MUSHROOM RAGU
MUSSELS IN COCONUT LEMONGRASS CURRY BROTH
RAVIOLI FLORENTINE, GORGONZOLA CREAM
PORK BELLY, MARINATED VEGETABLES

LARGE PLATES

10 OZ HAMBURGER & HOUSE FRIES
MEDITERRANEAN SEAFOOD STEW
BRASSTOWN FARMS RIBEYE, ROASTED POTATOES
DUCK CONFIT, CHERRY AU JUS, PARSNIP, BEETS
MIXED GRILL (DUCK BREAST, SAUSAGE, LAMB, SIRLOIN)

FLAT BREADS

PORTOBELLO, GOAT CHEESE, ONION, TRUFFLE OIL
GRILLED STEAK, BLUE CHEESE, CARAMELIZED ONION
LAMB SAUSAGE, FETA CHEESE, ROASTED GARLIC

CHEESES

TALEGGIO
DRUNKEN GOAT
BUFALA MOZZARELLA
C.G. HUMBOLT FOG
CAHIL PORTER

CURED MEATS

COPPA (QUERCIA)
PROSCUITTO
SPECK
BREASOLA

SIDES

HOUSE FRIES
REVOLUTIONARY MAC &
CHEESE

*Thank you for dining with us
Costanzo, Mario & Alin*



FIG JAM

Purity organic vodka, fig preserve, lemon juice, maple syrup, rhubarb bitters

CINEMA HIGHBALL

Coca Cola classic, popcorn-infused, Flor De Cana silver dry rum

SOUTHSIDE

Plymouth Gin, lemon juice, simple syrup, mint leaves

BROWN DERBY

Maker's Mark Bourbon, grapefruit juice, honey syrup

DESERT ROSE

Rose-infused Plymouth gin, lemon juice, napa valley prickly pear puree

SAZARAC

Rittenhouse Bonded Rye Whiskey, dashes of Peychaud and Angostura bitters

SOUTHERN PEACH

Ridgemont 1792 bourbon, barspoon peach preserves, Aperol, fresh pressed lemon juice