

## SWEET

|  |             |
|--|-------------|
| <b>Goat's Milk Ricotta</b> .....                 | <b>\$13</b> |
| grilled peach, sea salt, dough puff              |             |
| <b>Baked Scone</b> .....                         | <b>\$6</b>  |
| house made mixed berry jam                       |             |
| <b>Toasted Granola</b> .....                     | <b>\$8</b>  |
| made here, greek yogurt, berries, mohawk honey   |             |
| <b>PB &amp; J Bread Pudding</b> .....            | <b>\$12</b> |
| seasonal jam                                     |             |
| <b>Dutch Baby</b> .....                          | <b>\$14</b> |
| lemon poppyseed sabayon, berries, powdered sugar |             |

## SALADS

|  |             |
|--|-------------|
| <b>Little Gem</b> .....  | <b>\$12</b> |
| radishes, anchovy fritters, creamy herb dressing   |             |
| <b>Bitter Greens</b> .....   | <b>\$13</b> |
| bottarga, hazelnut relish, warm chili vinaigrette  |             |
| <b>Big Chopped Salad</b> .....   | <b>\$17</b> |
| greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette |             |

## PIZZA

### MARGHERITA

|                           |      |
|---------------------------|------|
| tomato, basil, mozzarella | \$16 |
|---------------------------|------|

### LOX

|  |      |
|--|------|
| stracciatella, shaved red onion, crispy capers, dill, lemon zest, everything spice | \$18 |
|--|------|

### BENEDICT

|  |      |
|--|------|
| maple cured ham, spinach, classic hollandaise, farm eggs | \$20 |
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### FANCY BACON & EGGS

|  |      |
|--|------|
| grilled bacon, smoked scamorza, house ricotta, rosemary, yukon gold, farm eggs | \$20 |
|--|------|

### SALUMI

|   |      |
|---|------|
| hot soppresatta, tomato, smoked scarmoza, mozzarella, garlic, mohawk honey, oregano | \$18 |
|---|------|

### BIG DIPPER

|   |      |
|---|------|
| truffle bechamel, melted leeks, wild mushrooms, pork shank, gruyere, side of pork jus | \$22 |
|---|------|

### THE CHOKE

|   |      |
|---|------|
| marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella | \$19 |
|---|------|

### BOY'S GOT HEAT

|  |      |
|--|------|
| italian sausage, tomato, red pepper, fennel, fontina, mozzarella, parmigianno regianno | \$20 |
|--|------|

## SAVORY

|   |             |
|---|-------------|
| <b>Crispy Grains</b> .....  | <b>\$16</b> |
| black rice, melted leeks, dill, radish, 6 minute egg  |             |
| <b>Wild Mushroom Hash</b> .....   | <b>\$14</b> |
| crisp potato, braised greens, sunny eggs  |             |
| <b>Ham, Egg &amp; Cheese</b> .....  | <b>\$13</b> |
| maple bourbon ham, fontina, butter basted egg, arugula, calabrian pepper aoili, portuguese muffin |             |
| <b>Eggs Any Style</b> .....   | <b>\$10</b> |
| two farm eggs, gruyere onion hash   |             |

|   |             |
|---|-------------|
| <b>Cheeseburger</b> .....   | <b>\$18</b> |
| fontina, grilled red onion, shredded iceberg, circa sauce, shoestring fries |             |

|  |             |
|--|-------------|
| <b>Mac &amp; Cheese</b> .....  | <b>\$15</b> |
| fontina, gorgonzola, sharp cheddar, provolone fennel pollen, rosemary, breadcrumbs |             |

## SIDES

|                                 |            |
|---------------------------------|------------|
| <b>Wood Fired Bacon</b> .....   | <b>\$8</b> |
| <b>Gruyere Onion Hash</b> ..... | <b>\$7</b> |

## STARTERS

- Giardiniera** ..... \$7  
pickled mixed vegetables
- Goat's Milk Ricotta** ..... \$13  
fennel pollen, saba, sea salt, dough puff
- Steamed Clams** ..... \$14  
little necks, lemon, garlic, butter
- Steak Tartare** ..... \$18  
black angus beef, egg yolk mousse, capers, shallots, chives, house-made potato chips

## SALADS

- Little Gem** ..... \$12  
radishes, anchovy fritters, creamy herb dressing
- Bitter Greens** ..... \$13  
bottarga, hazelnut relish, warm chili vinaigrette
- Big Chopped Salad** ..... \$17  
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette

## PIZZA

### MARGHERITA

|                           |      |
|---------------------------|------|
| tomato, basil, mozzarella | \$16 |
|---------------------------|------|

### SALUMI

|   |      |
|---|------|
| hot soppresatta, tomato, smoked scarmoza, mozzarella, garlic, mohawk honey, oregano | \$18 |
|---|------|

### '62 HAWAII

|   |      |
|---|------|
| sweet onion, bourbon ham, charred pineapple, mozzarella, aged provolone, black salt | \$18 |
|---|------|

### 2 COWS, A SHEEP & A GOAT

|   |      |
|---|------|
| mozzarella, parmigianno regianno, pecorino, chevre, spicy coppa, greens | \$20 |
|---|------|

### BIG DIPPER

|   |      |
|---|------|
| truffle bechamel, melted leeks, wild mushrooms, pork shank, gruyere, side of pork jus | \$21 |
|---|------|

### CLAM DOWN

|  |      |
|--|------|
| little neck clams, mint, pickled garlic, calabrian chili, pecorino, breadcrumbs, lemon | \$22 |
|--|------|

### THE CHOKE

|   |      |
|---|------|
| marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella | \$19 |
|---|------|

### BOY'S GOT HEAT

|  |      |
|--|------|
| italian sausage, tomato, red pepper, fennel, fontina, mozzarella, parmigianno regianno | \$20 |
|--|------|

## KITCHEN

- Wood-Fired Beets** ..... \$13  
endive, robiola mousse, pickled garlic, pistachios
- Crispy Grains** ..... \$16  
black rice, melted leeks, dill, radish, 6 minute egg
- 
- Ham, Egg & Cheese** ..... \$13  
maple bourbon ham, fontina, butter basted egg, arugula, calabrian pepper aoli, portuguese muffin
- Chicken Salad Sandwich** ..... \$16  
wood-fired chicken, cabbage slaw, pickled cucumbers, piri piri aoli, portuguese muffin
- Muffuletta** ..... \$16  
sopresatta, mortadella, provolone, olive vinaigrette, giardiniera
- Cheeseburger** ..... \$18  
fontina, grilled red onion, shredded iceberg, circa sauce, shoestring fries
- 
- Pappardelle** ..... \$17  
fresh peas, green garlic, pea shoots, brown butter, pecorino

## STARTERS

|  |             |
|--|-------------|
| <b>Giardiniera</b> .....   | <b>\$7</b>  |
| pickled mixed vegetables   |             |
| <b>Goat's Milk Ricotta</b> .....   | <b>\$13</b> |
| fennel pollen, saba, sea salt, dough puff  |             |
| <b>Meat &amp; Cheese Board</b> .....   | <b>\$18</b> |
| curated selection of meats & cheeses for two   |             |
| <b>Steamed Clams</b> .....   | <b>\$14</b> |
| little neck clams, lemon, garlic, butter   |             |
| <b>Steak Tartare</b> .....   | <b>\$18</b> |
| black angus beef, egg yolk mousse, capers, shallots, chives, house made potato chips |             |
| <b>Grilled Pork Sausage</b> .....  | <b>\$13</b> |
| made here, pickled fennel, whole grain mustard                                       |             |

## SALADS

|  |             |
|--|-------------|
| <b>Little Gem</b> .....  | <b>\$12</b> |
| radishes, anchovy fritters, creamy herb dressing   |             |
| <b>Bitter Greens</b> .....   | <b>\$13</b> |
| bottarga, hazelnut relish, warm chili vinaigrette  |             |
| <b>Big Chopped Salad</b> .....   | <b>\$17</b> |
| greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette |             |

## PIZZA

### MARGHERITA

|                           |      |
|---------------------------|------|
| tomato, basil, mozzarella | \$16 |
|---------------------------|------|

### SALUMI

|   |      |
|---|------|
| hot soppressata, tomato, smoked scarozza, mozzarella, garlic, mohawk honey, oregano | \$18 |
|---|------|

### '62 HAWAII

|   |      |
|---|------|
| sweet onion, bourbon ham, charred pineapple, mozzarella, aged provolone, black salt | \$18 |
|---|------|

### 2 COWS, A SHEEP & A GOAT

|   |      |
|---|------|
| mozzarella, parmigiano reggiano, pecorino, robiola, coppa, greens | \$20 |
|---|------|

### BIG DIPPER

|   |      |
|---|------|
| truffle bechamel, melted leeks, wild mushrooms, pork shank, gruyere, side of pork jus | \$21 |
|---|------|

### CLAM DOWN

|  |      |
|--|------|
| little neck clams, mint, pickled garlic, calabrian chili, pecorino, breadcrumbs, lemon | \$22 |
|--|------|

### THE CHOKE

|   |      |
|---|------|
| marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella | \$19 |
|---|------|

### BOY'S GOT HEAT

|   |      |
|---|------|
| italian sausage, tomato, red pepper, fennel, fontina, mozzarella, parmigiano reggiano | \$20 |
|---|------|

## KITCHEN

|  |                |
|--|----------------|
| <b>Wood-Fired Beets</b> .....  | <b>\$13</b>    |
| endive, robiola mousse, pickled garlic, pistachios                                 |                |
| <b>Stuffed Leeks</b> .....   | <b>\$14</b>    |
| blue cheese, raisins, almonds, panko   |                |
| <b>Crispy Grains</b> .....   | <b>\$16</b>    |
| black rice, melted leeks, dill, radish, 6 minute egg                               |                |
| <b>Grilled Cauliflower Steak</b> .....   | <b>\$16</b>    |
| black garlic cream, eggplant caponata, herb oil                                    |                |
| <hr/>  |                |
| <b>Wood-Fired Chicken</b> .....  | <b>\$22/42</b> |
| piri piri, grilled baby gem  |                |
| <b>Tomahawk Steak For Two</b> .....  | <b>MP</b>      |
| bone-in rib eye, bone marrow butter  |                |
| <b>Wild Orata</b> .....  | <b>\$26</b>    |
| grilled lemon  |                |
| <b>Cheeseburger</b> .....  | <b>\$18</b>    |
| fontina, grilled red onion, shredded iceberg, circa sauce, shoestring fries        |                |
| <hr/>  |                |
| <b>Mac &amp; Cheese</b> .....  | <b>\$15</b>    |
| fontina, gorgonzola, sharp cheddar, provolone fennel pollen, rosemary, breadcrumbs |                |
| <b>Pappardelle</b> .....   | <b>\$17</b>    |
| fresh peas, green garlic, pea shoots, brown butter, pecorino                       |                |
| <hr/>  |                |
| <b>Circa Fries</b> .....   | <b>\$9</b>     |
| <b>Baked Sweet Potato</b> .....  | <b>\$9</b>     |

| DRAFT BEER                    |          |         |       |
|-------------------------------|----------|---------|-------|
| <b>PILSNER</b>                |          |         |       |
| crisp, light malt,            | ABV 4.5% | SRM 3   | \$6.5 |
| <b>IPA</b>                    |          |         |       |
| bitter, pine, citrus          | ABV 6.8% | SRM 3   | \$7.5 |
| <b>NEW ENGLAND IPA</b>        |          |         |       |
| silky, toffee, citrus         | ABV 5.2% | SRM 7   | \$8   |
| <b>NITRO STOUT</b>            |          |         |       |
| coffee, toast, chocolate      | ABV 4%   | SRM 28  | \$7.5 |
| <b>BELGIAN WIT</b>            |          |         |       |
| corriander, lemon, grapefruit | ABV 4.7% | SRM 3   | \$7   |
| <b>DOUBLE IPA</b>             |          |         |       |
| juicy, tropical, citrus       | ABV 9.3% | SRM 7   | \$9   |
| <b>BELGIAN PALE ALE</b>       |          |         |       |
| bright fruit, banana, floral  | ABV 6%   | SRM 4   | \$7   |
| <b>NITRO PALE ALE</b>         |          |         |       |
| citrus, resin, dank           | ABV 6.5% | SRM 3   | \$7.5 |
| <b>SAISON</b>                 |          |         |       |
| fruit, spice,                 | ABV 6.8% | SRM 3   | \$8   |
| <b>BERLINER WEISSE</b>        |          |         |       |
| bright acidity, lime, sour    | ABV 4.2% | SRM 2.5 | \$7   |
| <b>GOSE</b>                   |          |         |       |
| corriander, salt, tart        | ABV 4.4% | SRM 3   | \$7.5 |
| <b>AMBER LAGER</b>            |          |         |       |
| bready, toasty, toffee        | ABV 5.2% | SRM 16  | \$7   |

Flights and growlers available

## OTHER GREAT BEER

|   |   |  |
|---|---|--|
| <b>Sixpoint Sweet Action</b> ..... \$7<br>cream ale           | <b>Nine Pin Hard Cider</b> ..... \$8<br>off-dry cider | <b>Jolly Pumpkin La Roja</b> ..... \$22<br>american wild ale |
| <b>Eye of the Newt</b> ..... \$28<br>barrel-aged flanders red | <b>Austin Eastciders</b> ..... \$7<br>extra dry cider | <b>Budweiser</b> ..... \$6<br>american lager                 |

## COCKTAILS

|   |  |  |
|---|--|--|
| <b>Spent Grain Old Fashioned</b> .. \$14<br>rye whiskey, spent grain<br>tincture, bitters, orange &<br>lemon zest | <b>Nova</b> .....\$14<br>bourbon, lemon, aperol,<br>pamplemousse, circa belgian<br>wheat | <b>For Goodness Sakes</b> .....\$13<br>mezcal, lime, honey, salt,<br>egg white, purple basil,<br>tamarind soda |
| <b>Come All Ye Faithful</b> ..... \$12<br>charred grapefruit, vodka,<br>agave, lime, house tonic                  | <b>Americano Perfecto</b> .....\$13<br>sweet vermouth, campari,<br>circa pilsner         | <b>Tropicalé!</b> .....\$13<br>coconut tea rum, lime, honey,<br>mint, circa ipa                                |

## RED

**Cabernet Franc 2014** ..... \$9/\$32  
plum, raspberry, cherry

**Syrah 2015**.....\$13/\$44  
tobacco, plum, spice

**Spanish Red 2015** ..... \$12/\$44  
pomegranate, cherry

**Pinot Noir 2015**.....\$13/\$48  
raspberry, cherry, spice

## WHITE

**Sauvignon Blanc 2016** .... \$9/\$32  
apricot, citrus, lemongrass

**Chardonnay 2016** ..... \$11/\$40  
almond, vanilla, asian pear

Wines sourced locally by Rooftop Reds Vineyards

## SPARKLING & ROSÉ

**Sparkling White NV** ..... \$10/\$36  
apple, pear, honey

**Merlot Rosé 2014** ..... \$9/\$32  
raspberry, red cherry, vanilla