

plates

bites

- marinated olives 5.
- smoky almonds 5.
- tuscan fries 6.
- fried mozzarella balls 6.
- bacon & chive deviled eggs 7.
- hearth gnocchi 7.
- beet gorgonzola risotto balls 9.
- sage leaves and lamb sausage 9.

salads

- escarole with pear, pecorino & walnuts 10.
- caesar with hard boiled egg, anchovy & croutons 9.
- cauliflower with pickled red onions, olives & parsley 10.

toasts

- marinated anchovy toast with local grass-fed butter 6.
- sunflower seed hummus 9.
- straciatella with hen of the woods & thyme 12.

bowls

- grass-fed beef brodo with gingered beef neck, shiitakes, brown rice & scallions 12.
- hearth brodo with chicken meatballs, garlic purée, freekah, broccoli rabe 12.

large plates

- sloppy giuseppe with pork ragu & whipped ricotta 12.
- yoshi fried chicken 12.
- cotechino sausage with umbrian lentils 13.
- bouchot mussels with cacciucco sauce & garlic crouton 14.
- veal & ricotta meatballs 14.
- braised rabbit legs w/ polenta & olives 16.

boards

cheese \$6 each or 5 for \$25

- chabichou du poitou (pasteurized goat, france)
- san tumas (raw goat, italy)
- beaufort (raw cow, france)
- brebrousse d'argental (pasteurized sheep, france)
- tomme crayeuse (raw cow, france)
- chiriboga blue (pasteurized cow, germany)

meat \$6 each or 5 for \$25

- finocchietti
- cured duck breast
- chicken liver paté
- petit jesu
- coppa
- mortadella

☆ choose 3 cheeses & 3 meats for \$30

dark chocolate \$2.50 each or 3 for \$7

- amano "dos rios," utah (70%, dominican republic)
- patric chocolate, missouri (75%, madagascar)
- ritual chocolate, colorado (75%, ecuador)
- dick taylor, california (76%, ecuador)
- askinosie chocolate, missouri (77%, philippines)
- fruition chocolate, new york (100%, dominican republic & peru)

wine by the glass

bubbles

	6 oz	3 oz
prosecco superiore, col vectoraz, nv, veneto	11.50	6.00
☆ cava, <i>totus tuus</i> , vinos del atlantico, nv, Penedés	10.75	5.50

whites

riesling, <i>schiefer</i> , 2012, van volxem, mosel	13.00	6.75
pinot blanc, josmeyer, 2012, alsace	11.00	5.50
☆ albarín, tampesta, 2013, tierra de leon	10.50	5.50
orangetraube, zahel, 2013, wien	13.25	6.75
<i>vin d'alon</i> , domaine grosbot-barbara, 2011, saint pourçain	12.50	6.50
vernaccia di san gimignano, montenidoli, 2011, tuscan	13.50	7.00
☆ nero d'avola bianco, morgante, 2013, sicily	12.00	6.25
chenin blanc, lieu dit, 2013, santa ynez valley	17.00	8.75

reds

valdiguié, <i>ezenauer vineyard</i> , idlewild, 2013, sonoma county	16.00	8.25
<i>cuvée brin d'amour</i> , domaine bonjean, 2010, côtes d'auvergne	13.75	7.00
☆ sankt laurent, umathum, 2011, burgenland	14.50	7.50
<i>jeune</i> , chateau musar, 2011, bekaa valley	12.00	6.25
☆ dolcetto d'alba, cascina luisin, 2012, piedmont	10.00	5.25
merlot, <i>amor seco</i> , bodegas chacra, 2012, patagonia	14.00	7.25
listán negro, tajinaste, 2012, tenerife	12.25	6.25
cabernet franc, lo-fi, 2012, santa ynez valley	17.00	8.75

☆ happy hour from 5-7pm ☆

☆ \$8 glasses of wine, \$5 pours of beer, cider & sherry ☆

beer

draft

ommegang, rare vos, new york 10.

bottle/can

alphabet city brewing company kolsch, <i>easy blonde</i> , new york	7.
victory pilsner, <i>prima pils</i> , pennsylvania	8.
☆ brooklyn brewery, <i>brooklyn lager</i> , new york	7.
sixpoint cream ale, <i>sweet action</i> , new york	8.
two roads saison, <i>worker's comp</i> , connecticut	7.
smuttynose brown ale, <i>old brown dog</i> , new hampshire	8.
avery porter, <i>new world</i> , colorado	8.

cider

draft

castañon, sidra, spain 14.

glass

warwick valley, <i>doc's draft apple</i> , new york (12 oz bottle)	7.
orchard hill, <i>red label brut</i> , new york	8.
☆ weidmann & groh still cider, <i>speirling halbtrocken</i> , germany	7.

sherry

manzanilla, <i>i think</i> , equipo navazos	9.
☆ fino, bodegas urium	8.
amontillado, <i>contrabandista</i> , valdespino	10.
oloroso, <i>antique</i> , fernando de castilla	16.