

PIATTI

house marinated pickles&olives	\$6
housemade bread, garden herb butter	\$8
polenta, roasted tomato sauce, parmigiano-reggiano	\$5
roasted StuckmeyerFarm beets, sea salt, black pepper, housemade ricotta	\$10
caesar salad- LivingWaterFarms greens, housemade caesar dressing, focaccia crouton, parmigiano-reggiano	\$10
soup- JDevotiGarden butternut squash, garlic, vegetable broth, housemade toast, HemmeBro's cheddar	\$10
cheese plate- HemmeBro's cheddar, GreenDirtFarm 'ruby,' housemade carmelized pear jam, housemade granola, honey, housemade bread GoatsbeardFarm 'moniteau' blue	\$18 +\$5
burger-house ground pork&beef, fried chicken egg, HemmeBros' cheddar, sea salt focaccia, housemade pickles + Steve's capicola	\$17 \$2
ButtonwoodFarm 1/2 roasted chicken&panzanella, LivingWaterFarm greens, housemade pickles, olives	\$28
montauk n.y. diver scallop, j.t.gelineau 'french horn' mushroom, champagne vinagrette, aioli	\$30

PASTA

housemade ravioli- JDevotiGarden grown, row7seeds 'robin's koginut' squash, locally foraged 'lobster' mushroom, red onion, black pepper, herb butter, chardonnay, housemade ricotta	\$20
alfredo- housemade fettucini, RollingLawnsFarm cream, garlic, parmigiano-reggiano add chicken	\$18 \$8

PIZZA

margherita- san marzano tomato, JDevotiGarden basil, mozzarella	\$12
tomato- san marzano tomato, JDevotiGarden chili flake, parmigiano-reggiano	\$12
mushroom- j.t.gelineau mushroom, san marzano tomato, mozzarella, white onion, parmigiano-reggiano	\$16
salumi- Steve's dry cured salumi, JDevotiGarden shishito pepper, san marzano tomato, mozzarella	\$16
vegetable- 'corno di tioro' pepper, roasted 'robin's koginut' squash, HemmeBros' 'quark', mozzarella, parmigiano-reggiano	\$16
white anchovy- san marzano tomato, onion, olives	\$16

TASTING MENU six courses \$65 + wine pairings \$100 To ensure proper service, we ask that your entire party participates.

SAMPLE MENU