

## PIATTI

house marinated pickles&olives	\$6
housemade bread, garden herb butter	\$8
polenta, roasted tomato sauce, HemmeBro's 'quark'	\$5
roasted j.t.gelineau mushroom, chardonnay, sea salt, black pepper	\$12
JDevotiGarden fried eggplant, roasted tomato sauce, baked mozzarella	\$12
caesar salad- LivingWaterFarms greens, housemade caesar dressing, focaccia crouton, parmigiano-reggiano	\$10
chowder- scallop, salmon, tuna, StuckmeyerFarm potato, carrot, corn, RollingLawnFarm cream, housemade toast	\$22
cheese plate- HemmeBro's cheddar & quark, housemade blackberry jam, missouri oat granola, honey, housemade bread	\$18
burger-house ground pork&beef, fried chicken egg, HemmeBros' cheddar, sea salt focaccia, housemade pickles + hickory roasted pork belly	\$17 \$2
JDevotiGarden vegetable 'stir-fry', cucumber, tomato, eggplant, shishito pepper, garden basil, fried chicken egg	\$16

## PASTA

cacio e pepe- housemade spaghetti, herb butter, black pepper, parmigiano-reggiano	\$16
pomodoro- housemade fettucini, roasted tomato, garlic, garden basil, white wine, black pepper, HemmeBro's 'quark'	\$20

## PIZZA

margherita- san marzano tomato, JDevotiGarden basil, mozzarella	\$12
tomato- tomato sauce, aji limon chili flake, parmigiano-reggiano	\$12
mushroom- j.t.gelineau mushroom, san marzano tomato, mozzarella, white onion, parmigiano-reggiano	\$16
bacon- housemade pork belly, JDevotiGarden shishito pepper, tomato sauce, HemmeBro's 'quark'	\$16
heirloom tomato&three cheese- local heirloom tomato, HemmeBros. quark, mozzarella, parmigiano-reggiano	\$16
white anchovy, san marzano tomato, red onion, olives	\$16

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

# SAMPLE MENU