

SMALL PLATES

housemade focaccia,
herb butter, olive oil \$7

house marinated olives&pickles \$5

roasted shishito peppers, salsa soffrito \$8

deviled ButtonwoodFarm chicken eggs,
pickled mustard seed, pickled shiitake mushroom,
fleur de sel, j.t.gelineau micro greens \$8

neah bay wa. smoked salmon,
dill yogurt, pickled onion, sous vide egg whites,
RissiFarm cucumber \$11

soup- chilled purée of RissiFarm cucumber-
whey, WindcrestFarm yogurt \$9

salad- local tomato, JDevotiGarden cucumber,
RissiFarm green beans, balsamic vinagrette,
BeeHiveCheeseCo 'barely buzzed' \$10

housemade charcuterie&cheese selection,
jam, pickles, grain mustard, honey,
local candied missouri pecans \$25

PIZZA

margherita-
tomato sauce, mozzarella,
JDevotiGarden basil \$14

meat-
housemade sausage, onion, tomato sauce,
garden shishito peppers, chilli flake,
fresh mozzarella \$16

vegetable-
LucaRomaGarden cherry tomato, garden basil,
extra virgin olive oil, basil vinagrette,
BaetjeFarm 'coeur de la creme' \$16

PASTA

housemade ravioli,
LucaRomaGarden pumpkin, onion,
HemmeBros 'quark', j.t.gelineau mushrooms,
housemade ricotta \$22

housemade fettucini,
Benne'sFarm pork ragu, roasted tomato,
black pepper, onion, parmigiano-reggiano, \$21

housemade spaghetti,
LucaRomaGarden tomato, garlic,
white wine, herb butter, JDevotiGarden basil,
parmigiano-reggiano \$18

ENTREES

mushroom risotto-
arborio rice, mushroom broth,
j.t.gelineau 'french horn' mushrooms,
parmigiano-reggiano \$18

cape cod ma. diver scallops&ratatouille-
StuckmeyerFarm zucchini, roasted tomato,
grilled 'black beauty' eggplant, green pepper,
garlic, onion, champagne vinagrette \$32

ButtonwoodFarm chicken milanese,
lemon caper butter, cipollini onion,
StuckmeyerFarm green beans,
blistered cherry tomato \$22

burger-house ground beef, pork, lamb,
sea salt focaccia, fried chicken egg,
HemmeBrothersCreamery cheddar,
garden tomato, housemade pickles, greens \$17

SIDES

RissiFarm green beans, sea salt, black pepper \$7

roasted j.t.gelineau mushrooms \$10

ratatouille \$10

roasted new potato&garlic \$7

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

SAMPLE MENU