

PIATTI

house marinated pickles&olives	\$6
housemade bread, garden herb butter	\$8
polenta, roasted tomato sauce, ricotta	\$5
roasted StuckmeyerFarm broccoli, charred onion, sea salt, black pepper, olive oil	\$10
j.t.gelineau mushrooms, sea salt, black pepper, chardonnay	\$10
local summer farm salad- LivingWaterFarm greens, grilled corn, carrot, red onion, vinagrette, housemade focaccia crouton, parmigiano-reggiano	\$10
soup- chilled purée of StuckmeyerFarm potato, cream, cured copper river salmon, cracked pepper, housemade toast	\$9
cheese plate- HemmeBro's cheddar&quark, housemade cherry jam, local honey, oat granola, housemade bread	\$18
burger-house ground pork&beef, fried chicken egg, HemmeBros' cheddar, sea salt focaccia, housemade pickles hickory roasted pork belly	\$17 \$2
montauk n.y. diver scallop, StuckmeyerFarm purple&white cauliflower, sea salt, aioli	\$28

PASTA

housemade pappardelle bolognese- pork&beef sausage, braised tomato, mire poix, housemade ricotta	\$22
housemade spaghetti- j.t.gelineau mushroom, StuckmeyerFarm broccoli, garden basil, english peas, parmigiano-reggiano	\$22

PIZZA

margherita- san marzano tomato, Scotty'sGarden basil, mozzarella	\$12
tomato- tomato sauce, aji limon chili flake, parmigiano-reggiano	\$12
mushroom- j.t.gelineau mushroom, san marzano tomato, mozzarella, parmigiano-reggiano	\$16
sausage pizza- housemade fennel chili flake sausage, JDevotiGarden shishito pepper, tomato sauce, mozzarella	\$16
vegetable- LucaRomaGarden greens, HemmeBros' quark, braised tomato sauce, baked egg, olives	\$16
heirloom tomato&three cheese- garlic oil, HemmeBro's 'quark, mozzarella, garden basil, parmigiano-reggiano	\$16

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

SAMPLE MENU