

Key Beginnings

Whipped Ricotta (V)

Truffle Honey, Cranberry Orange Preserve, Grilled Focaccia 15.

Polpetta

Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.

Arancini

Risotto Balls, Black Truffle Pecorino, Tarragon Aioli 14.

Fried Oysters*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 18.

Calamari

Hot Pepper Rings, Garlic Butter 14.

Tuna Tartare*

Mango, Wakame Seaweed, Avocado, Sriracha Aioli, Ginger Lime Dressing, Wonton Crisps 18.

Soups

Italian Wedding

Household Favorite 7.

Soup of the Day

Chef's Choice Market Price.

Urban Salad Bowls

Green Apple & Pecan (GF) (V)

Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 14.

Caesar Salad

Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Waldorf Steak Salad*

6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Farmers Tofu (VE)

Field Greens, Roasted Broccoli and Cauliflower, Gochujang Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari Vinaigrette 16.

Roasted Butternut Squash Salad (V)

Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

Pear & Quinoa Bowl (V) (GF)

Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots, Caesar Salad +2., Sweet Potato Fries +3.)

French Dip*

Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus, Torpedo Roll 18.

Fried Chicken Sandwich

Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

Chicken Panino

Chicken Breast Cutlet, Prosciutto, Stracciatella, Arugula, Roasted Peppers, Cherry Pepper Aioli, Ciabatta 18.

Sirloin Sandwich*

Grilled Sirloin, Fontina, Truffle Aioli, Arugula, Caramelized Balsamic Onions, Ciabatta 23.

Lobster Burger*

8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Thick Cut Smoked Bacon, Avocado, Lettuce, Tomato, Brioche Bun 24.

Fig & Apple Panino (V)

Grilled Apples, Fig Jam, Smoked Gouda, Stracciatella, Arugula, Ciabatta 16.

Bacon, Bourbon & Bleu*

8 oz. CAB Patty, Thick Cut Smoked Bacon, Tennessee Bourbon Sauce, Arugula, Bleu Cheese, Caramelized Onions, Brioche Bun 17.

Entrées

Salmon* (GF)

Sweet Potato Purée, Kale, Beluga Lentils, Hazelnut Pesto, Blood Orange Vinaigrette 25.

Cajun Swordfish*

Couscous, Asparagus, Lemon Butter Sauce 29.

Fish & Chips

Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 19.

Steak Frites*

6 oz. CAB, Pub Ranch Steak, Truffle Parmesan Fries, Demi Glace Sauce 21.

Hand Crafted Pasta

Fresh handcrafted pasta brought to you by our sister location *Pasta & Patch.*

Bucatini

Cacio e Pepe, Pecorino, Black Pepper 18.

Trompette

Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.


Frutti de Mare*

Squid Ink Linguine, Swordfish, Littlenecks, Mussels, Calamari, Shrimp, Scallops, Ndjua, Pomodoro 38.

Gnocchi

Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

*Key Additions:

Buttermilk Fried Chicken 8. | 6 oz. Grilled Chicken 6. |  6 oz. Cajun Chicken 7.
6 oz. Steak 15. | 6 oz. Short Rib 12. | 6 oz. Salmon 12. | 4 oz. Tuna Steak 8.
Shrimp 4. each | Sea Scallop 6. each | 4 oz. Lobster 16.

Craft Pizza

Classico (V): House Red Sauce, Mozzarella Blend, Parmesan, Oregano, Fresh Basil, Red Hots 14.

Prosciutto Rosso: House Red Sauce, 18-Month Aged Prosciutto, Mozzarella Blend, Parmesan, Arugula 16.

Trap A' Roni: House Red Sauce, Dry Aged Pepperoni, Mozzarella Blend, Parmesan 15.

Honey Hot: Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese, Hot Peppers, Buttermilk Ranch, Jalapeño 16.

Triple B: Bacon, Brussels & Bleu, Smoked Bacon, Shredded Brussels, Bleu Cheese, Mozzarella Blend, Lemon Honey 15.

 Hot & Spicy GF Gluten Free V Vegetarian VE Vegan

CULINARY DIRECTOR, **FRANCO CARUBIA**

EXECUTIVE CHEF, **ARIEL MARTINEZ**

