

**FOR THE TABLE**

Summer Garden Pickles and Olives	9
French Fries, Smoked Paprika, Garlic, Parmesan	9
Fried Green Tomatoes, Buttermilk Ranch Dressing	10
Oven-Blistered Peppers, Sea Salt	10
Warm Jalapeno Cornbread, Honey Butter	7
Mayfield Garlic Bread, Herbs, Parmesan Cheese	7
Macaroni and Cheese	9

**WOOD-FIRED PIZZAS**

Spicy Italian Sausage, Mushroom, Arugula	18
Tomato, Pancetta, Mozzarella, Red Onion, Oregano	18
Summer Squash, Goat Cheese, Caramelized Onion, Basil	17

**STARTERS**

Brentwood Corn Soup, Chili, Basil, Sour Cream	12
White Bean Soup, Ham Hocks, Garlic Crouton	14
Heirloom Tomatoes, Basil, Saba, Sea Salt	15
<i>Add burrata to your salad...5</i>	
Chilled Beet and Pickled Peach Salad, Tarragon Dressing	15
Garden Lettuces, Shaved Vegetables, Herbs, Citrus Vinaigrette	15
Caesar Salad, Garlic Croutons, Shaved Parmesan, Black Pepper	14
Kale and Apple Salad, Toasted Seeds and Almonds, Pecorino	15
<i>Add chicken to your salad...8</i>	

**MAINS**

Potato Dumpling, King Trumpet Mushrooms, Spinach, Tarragon	19
Spaghetti and Meatballs, Tomato, Basil, Parmesan Cheese	17
Grilled Spiced Gulf Prawns, Warm Corn and Frisée Salad	29
Oven-Roasted Steelhead Trout, Pole Beans, Tomato, Romesco, Almonds	27
Chicken Pot Pie, Black Pepper Dough	18
Roasted Rocky Jr. Chicken, Buttermilk Mashed Potatoes, Pattypan Squash	25
Coleman Pork Chop, Creamy Grits, Charred Cabbage and Pickled Peaches	30
Braised Short Rib, Cottage Potatoes, Sautéed Greens, Crisp Shallots	29
Grilled Bavette Steak, Fries, Arugula, Red Wine Butter	32
Almond-Wood Grilled Cheeseburger, French Fries, Pickles	19

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**Flannery Steak**

This month we are highlighting local producer Flannery Beef. Chef's addition for September is a dry-aged New York Strip Steak and Scalloped Potatoes with a Fresh Tomato Vinaigrette

\$39

**Suggested Wine Pairings**

Grüner Veltliner, Hofer, Weinvertel 2015 \$13

Nebbiolo, Vietti, Barolo, Castiglione 2013 \$18

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A 4% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages and health insurance for all employees. Thank you for your support.

**{House Cocktails}**

12

- Greyhound's Tooth  
*Vodka, Benedictine, Lemon Grapefruit, Bitters*
- Apricot Mule  
*Vodka, Apricot, Lime, Fever-Tree Ginger Beer*
- Spring Virtue  
*Lemon Verbena-Infused Gin, St. Germain Verjus, Lemon Bitters*
- Cardinal Punch  
*Jamaican & Barbados Rums, Aperol Lemon, Cinnamon, Peychaud's Bitters*
- Tropical Storm  
*Pineapple-Infused Gosling's Black Rum Fever-Tree Ginger Beer, Lime*
- Blackberry Smash  
*Bourbon, Blackberry, Lemon, Mint*

**{Barrel-Aged Cocktails}**

13

- Bijou  
*Gin, Green Chartreuse, Sweet Vermouth, Orange Bitters French Oak*
- Old-Fashioned  
*Buffalo Trace Bourbon, Bitters Demerara Sugar American Oak*
- Negroni  
*Bacchus Spring Gin, Campari Sweet Vermouth American Oak*

**{Beer}**

- Coors Light 5
- Trumer Pils 7
- Hacker-Pschorr, Weisse 7
- Anchor Steam 7
- Anderson Valley, Summer Solstice 7
- Clown Shoes Brewing, Mango Kolsch 7
- Alpine Brewing, Duet IPA 8
- Clown Shoes Brewing, Galactica IPA 8
- Fort Point Westfalia Red Ale 8
- La Chouffe Belgian Ale, 750 ml 30
- Ninkasi Vanilla Oatis 7
- Clausthaler, non-alcoholic 5
- Golden State, Gingergrass Cider 9

**{Beverages}**

- Sparkling Lemonade 5/each
- Sour Cherry Limeade
- Elderflower Soda
- Strawberry-Mint Lemonade
- Lauretana Still or Sparkling Water 5/8

**{Wines by the Glass}**

**SPARKLING**

- Champagne 16  
*Pierre Paillard, Extra Brut, Bouzy Grand Cru NV*
- Rosé of Pinot Noir 11  
*Drusian, Rose Mari, Extra Dry, Veneto NV*

- Prosecco Superiore 13  
*Adami, Conegliano Valdobbiadene, NV*

**ROSÉ**

- Carignan 11  
*VillaViva, Côtes de Thau 2016*

- Negroamaro 10  
*Li Veli, Salento 2016*

- Nerello Mascalese 13  
*Graci, Etna Rosato, Etna 2016*

**WHITE**

- Sauvignon Blanc 14  
*Glatzer, Carnuntum 2015*

- Riesling 13  
*Josef Rosch, Cuvée Bacchus, Mosel 2015*

- Chenin Blanc 12  
*Champalou, Vouvray Sec 2015*

- Pinot Blanc 11  
*Kuentz-Bas, Alsace 2015*

- Pinot Grigio 10  
*Villa Locatelli, Friuli Isonzo 2016*

- Grüner Veltliner 13  
*Hofer, Weinviertel 2015*

- Chardonnay 12  
*Alois Lageder, Alto Adige 2016*

- Chardonnay 15  
*Routestock, Carneros 2014*

- Chardonnay 20  
*Hendry, Barrel Fermented, Napa Valley 2013*

**RED**

- Pinot Noir 13  
*McKinlay Vineyards, Willamette Valley 2015*

- Pinot Noir 17  
*Tyler, Santa Barbara County 2015*

- Barbera d'Alba 13  
*Cascina Val del Prete, Serra de Gatti 2014*

- Nebbiolo 18  
*Vietti, Barolo, Castiglione 2013*

- Malbec 12  
*Finca Decero, Remolinos, Mendoza 2015*

- Zinfandel 14  
*Seghesio Vineyards, Sonoma 2014*

- Merlot 11  
*Haut-Colombier, Côtes de Bordeaux 2015*

- Crozes-Hermitage 15  
*Paul Jaboulet, Les Jalets 2013*

- Cabernet Sauvignon 12  
*Prelius, Maremma Toscana 2015*

- Cabernet Sauvignon 20  
*Robert Craig, Napa Valley 2014*