

**FOR THE TABLE**

Spicy Pickled Garden Vegetables and Olives	6
Burrata Cheese Toast, Grilled Artichokes and Green Olives	16
Warm Jalapeño Cornbread, Honey Butter	5
Sourdough Garlic Bread, Parmesan Cheese	5

**SOUPS AND SALADS**

Carrot Soup, Vadouvan, Crème Fraîche	12
Smoky Chicken and White Bean Soup, Garlic Crouton	13
Garden Lettuces, Shaved Vegetables, Fresh Herbs, Citrus Dressing	11
Caesar Salad, Garlic Croutons, Shaved Parmesan	12
Kale Salad, Kumquats, Citrus, Almonds, Pecorino	14
Grilled Spring Asparagus, Brioche Croutons, Almonds, Green Goddess Dressing	18
Cobb Salad, Bacon, Avocado, Tomato, Egg, Radish, Fennel, Blue Cheese Dressing	14

**WOOD-FIRED PIZZAS**

Tomato, Basil, Mozzarella	16
Asiago, Mozzarella, Chili, Mixed Greens	16
Bacon, Mozzarella, Scallions, Garlic, Sour Cream	18
Pepperoni, Mushrooms, Bell Peppers, Red Onion	18

**MAINS**

Potato Dumplings, Sweet Peas, Pea Tendrils, Tarragon Jus	19
Spaghetti and Meatballs, Tomato, Basil, Parmesan	18
Cedar Plank Salmon, Asparagus, Radishes and Peas, Walnut Pistou	29
Local Red Snapper, Swiss Chard, Fennel, Blood Orange Sauce	27
Chicken Pot Pie, Bacon, Flaky Black Pepper Crust	18
Wood Oven-Roasted Half-Chicken, Tender Kale	25
Grilled Bavette Steak, Savoy Spinach, Spring Onion, Blue Cheese Butter	36
The Impossible Burger, Cheddar Cheese, French Fries, Pickles	19
Almond Wood-Grilled Cheeseburger, French Fries, Pickles	19

**SIDES**

Asparagus	12
Sweet Peas	9
Roasted Carrots	9
Sautéed Kale	9
Soft Polenta	9
French Fries	9
Cottage Potatoes	9

**{House Cocktails}**

Greyhound's Tooth  
*Vodka, Benedictine, Lemon  
Grapefruit, Bitters*

KGB Cooler  
*Gin, Kiwi, Lemon, Mint  
Bitter Lemon Soda*

La Fresa Fresca  
*Tequila, Strawberry, Basil  
Citrus, Agave*

Tropical Storm  
*Pineapple-Infused Gosling's Black Rum  
Fever-Tree Ginger Beer, Lime*

Kumquat Smash  
*Bourbon, Kumquat, Sugar  
Lemon, Mint*

University Club  
*Botanical Vodka, Frambois, Pomegranate  
Raspberry, Lemon*

**{Barreled-Aged Cocktails}**

Brooklyn  
*Rye, Amer Picon  
Dry Vermouth, Maraschino*

Old-Fashioned  
*Buffalo Trace Bourbon, Bitters  
Demerara Sugar*

Negroni  
*Gin, Campari, Sweet Vermouth*

**{Beer}**

Coors Light 5  
Trumer Pils 7  
Fort Point, Resonance Saison 7  
Anchor Steam 7  
Anderson Valley, Poleeko Pale Ale 7  
Coronado Brewing, Islander IPA 7  
Uinta, Hop Nosh IPA 7  
Fort Point, Westfalia Red Ale 8  
Firestone Walker, Nitro Merlin 7  
Golden State, Gingergrass Cider 9  
Clausthaler, non-alcoholic 5

**{Beverages}**

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

12

**{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**

Pinot Noir 12  
*Pascal Jolivet, Sancerre 2016*

**WHITE**

Grüner Veltliner 10  
*Hofer, Weinviertel 2015*

Grechetto 10  
*Arnaldo- Caprai, Colli Martani 2015*

Pinot Blanc 11  
*Kuentz-Bas, Alsace 2015*

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

Chenin Blanc 12  
*Champalou, Vouvray Sec 2016*

Chardonnay 12  
*Alois Lageder, Alto Adige 2016*

Chardonnay 15  
*Routestock, Carneros 2016*

Chardonnay 20  
*Hendry, Barrel Fermented, Napa Valley 2014*

**RED**

Pinot Noir 13  
*McKinlay Vineyards, Willamette Valley 2015*

Nebbiolo 18  
*Vietti, Barolo, Castiglione 2013*

Sangiovese 12  
*Arnaldo- Caprai, Montefalco Rosso DOC 2012*

Zinfandel 14  
*Seghesio Vineyards, Sonoma 2015*

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

Syrah 15  
*Paul Jaboulet, Crozes-Hermitage, Les Jalets 2015*

Cabernet Sauvignon 12  
*Preluis, Maremma Toscana 2016*

Cabernet Sauvignon 20  
*Robert Craig, Napa Valley 2014*