

**FOR THE TABLE**

Spicy Pickled Garden Vegetables and Olives	6
Sweet Pea and Feta Toast, Radish, Mint	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**

Barley Risotto, Roasted Carrots, Scallions, Toasted Seeds	22
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
French Fries	9
Cottage Potatoes	9

**{House Cocktails}**

Greyhound's Tooth <i>Vodka, Benedictine, Lemon Grapefruit, Bitters</i>	12
KGB Cooler <i>Gin, Kiwi, Lemon, Mint Bitter Lemon Soda</i>	
La Fresa Fresca <i>Tequila, Strawberry, Basil Citrus, Agave</i>	
Tropical Storm <i>Pineapple-Infused Gosling's Black Rum Fever-Tree Ginger Beer, Lime</i>	
Kumquat Smash <i>Bourbon, Kumquat, Sugar Lemon, Mint</i>	
University Club <i>Botanical Vodka, Frambois, Pomegranate Raspberry, Lemon</i>	

**{Barreled-Aged Cocktails}**

Brooklyn <i>Rye, Amer Picon Dry Vermouth, Maraschino</i>	13
Old-Fashioned <i>Buffalo Trace Bourbon, Bitters Demerara Sugar</i>	
Negroni <i>Gin, Campari, Sweet Vermouth</i>	

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

**{Wines by the Glass}**

**SPARKLING**

Champagne <i>Pierre Paillard, Extra Brut, Bouzy Grand Cru NV</i>	16
Rosé of Pinot Noir <i>Drusian, Rose Mari, Extra Dry, Veneto NV</i>	11
Prosecco Superiore <i>Adami, Conegliano Valdobbiadene, NV</i>	13

**ROSÉ**

Pinot Noir <i>Pascal Jolivet, Sancerre 2016</i>	12
--	----

**WHITE**

Grüner Veltliner <i>Hofer, Weinviertel 2015</i>	10
Grechetto <i>Arnaldo- Caprai, Colli Martani 2015</i>	10
Pinot Blanc <i>Kuentz-Bas, Alsace 2015</i>	11
Riesling <i>Josef Rosch, Cuvée Bacchus, Mosel 2015</i>	13
Chenin Blanc <i>Champalou, Vouvray Sec 2016</i>	12
Chardonnay <i>Alois Lageder, Alto Adige 2016</i>	12
Chardonnay <i>Routestock, Carneros 2016</i>	15
Chardonnay <i>Hendry, Barrel Fermented, Napa Valley 2014</i>	20

**RED**

Pinot Noir <i>McKinlay Vineyards, Willamette Valley 2015</i>	13
Nebbiolo <i>Vietti, Barolo, Castiglione 2013</i>	18
Sangiovese <i>Arnaldo- Caprai, Montefalco Rosso DOC 2012</i>	12
Zinfandel <i>Seghesio Vineyards, Sonoma 2015</i>	14
Merlot <i>Haut-Colombier, Côtes de Bordeaux 2015</i>	11
Syrah <i>Paul Jaboulet, Crozes-Hermitage, Les Jalets 2015</i>	15
Cabernet Sauvignon <i>Preluis, Maremma Toscana 2016</i>	12
Cabernet Sauvignon <i>Robert Craig, Napa Valley 2014</i>	20