

FOR THE TABLE

Blistered Peppers, Maldon Salt	9
SMIP Ranch Pickled Vegetables	6
Warm Olives, Roasted Garlic, Rosemary, Orange Zest	7
Jalapeño Cornbread, Honey Butter	5
Sourdough Garlic Bread, Parmesan Cheese	5

SOUPS AND SALADS

Roasted Tomato Soup, Black Pepper Croutons, Basil Oil	12
Roasted Pumpkin Soup, Crispy Sage, Crème Fraîche, Pepitas	12
Garden Lettuces, Shaved Vegetables, Citrus Dressing	11
Caesar Salad, Garlic Croutons, Shaved Parmesan	12
Kale Salad, Pears, Pecorino, Toasted Grains and Almonds	14
Early Girl Tomato and Cucumber Panzanella Salad	16

WOOD-FIRED PIZZAS

Tomato, Basil, Mozzarella	16
Asiago, Mozzarella, Chili, Mixed Greens	16
Pepperoni, Mozzarella, Parmesan	17
Bacon and Scallion Pizza, Mozzarella, Sour Cream, Garlic, Chili	18
<i>add a fresh egg to your pizza...2</i>	

MAINS

Chicken Cobb Salad, Bacon, Avocado, Tomato, Blue Cheese Dressing	24
Winter Pumpkin Farrotto, Pomegranate, Toasted Seeds	22
Spaghetti and Meatballs, Tomato, Basil, Parmesan	18
Pan-Seared Salmon, Braised Chickpeas, Hummus, Salsa Verde	29
Harissa-Spiced Prawns, Warm Bulgur Tabbouleh, Cucumber and Tomato Salad	28
Chicken Pot Pie, Bacon, Flaky Black Pepper Crust	18
Wood-Oven Roasted Half Chicken, Squash, Bagna Cauda	25
Slow-Braised Short Rib, Polenta, Broccoli De Ciccio, Natural Jus	36
The Impossible Burger, Vegan Bun, Garden Lettuces, Citrus Vinaigrette	19
Almond Wood-Grilled Cheeseburger, French Fries, Pickles	19

SIDES *each 9*

Roasted Carrots	
Corn on the Cob, Mayo, Cotija Cheese, Lime, Aleppo Pepper	
Market Squash	
French Fries	
Cottage Potatoes	

{House Cocktails}

- Tequila Sunset
Casa Noble Blanco Tequila, Lime, Grapefruit, Cranberry Pomegranate
- KGB Cooler
Hendrick's Gin, Kiwi, Lemon, Mint, Bitter Lemon Soda
- Greyhound's Tooth
Vodka, Bénédictine, Grapefruit, Lemon, Grapefruit Bitters
- Tropical Storm
Pineapple-Infused Black Rum Ginger Beer, Lime
- Whiskey Smash
Buffalo Trace Bourbon, Lemon, Mint
- McIntosh
Vodka, Calvados, Tuaca, Apple Lemon, Angostura Bitters

{Barreled-Aged Cocktails}

- Brooklyn
High West Rye, Amer Picon Dry Vermouth, Maraschino
- Old-Fashioned
Buffalo Trace Bourbon, Bitters Demerara Sugar
- Negroni
Gin, Campari, Sweet Vermouth

{Beer}

- Golden State, Mighty Dry Cider 9
- Allagash White 9
- Trumer Pils 7
- Fort Point, Galaxy Park Pale Ale 8
- Ballast Point, Unfiltered Sculpin IPA 9
- Seismic Brewing, Shatter Cone IPA 13
- Hop Concept, Citrus & Piney IPA 13
- The Bruery, Mischief 11
- Sierra Nevada, Oktoberfest 9
- Firestone Walker, DBA 7
- Devil's Canyon Deadedicated Amber Ale 10
- Russian River Brewing, Supplication 14
- Fort Point, Nitro Porter 8
- Anderson Valley, Oatmeal Stout 8
- The Bruery, White Chocolate (750 ml) 55
- Clausthaler, non-alcoholic 5

{Beverages}

- Sparkling Lemonade 5
- Sour Cherry Limeade 5
- Elderflower Soda 5
- Pomegranate Gingerade 5
- Lauretana Still or Sparkling Water 8

12

{Wines by the Glass}

SPARKLING

- Champagne 18
Pierre Paillard, Extra Brut, Bouzy Grand Cru NV
- Rosé of Pinot Noir 12
Drusian, Rose Mari, Extra Dry, Veneto NV
- Prosecco Superiore 14
Adami, Conegliano Valdobbiadene, NV

ROSÉ

- Nerello Mascalese 13
Graci, Etna Rosato, Sicilia 2017

WHITE

- Grüner Veltliner 12
Nigl, Classic Freiheit Kremstal 2016
- Grechetto 12
Arnaldo-Caprai, Colli Martani 2015
- Sauvignon Blanc 12
Biscaye Baie, Côtes de Gascogne 2017
- Pinot Blanc 11
Kuentz-Bas, Alsace 2016
- Riesling 13
Josef Rosch, Cuvée Bacchus, Mosel 2016
- Chenin Blanc 12
Champalou, Vouvray Sec 2016
- Moschofilero 10
Troupis Winery, Matinia 2017
- Chardonnay 13
Alois Lageder, Alto Adige 2016
- Chardonnay 15
Routestock, Carneros 2016
- Chardonnay 18
Hendry, Barrel Fermented, Napa Valley 2014

RED

- Pinot Noir 13
McKinlay Vineyards, Willamette Valley 2016
- Nebbiolo 18
Vietti, Castiglione, Barolo 2013
- Zinfandel 14
Seghesio Vineyards, Sonoma 2016
- Malbec 12
Catena, Argentina 2014
- Merlot 11
Haut-Colombier, Côtes de Bordeaux 2015
- Syrah 13
Paul Jaboulet, Aîné Biographie Côtes du Rhône 2015
- Cabernet Sauvignon 12
Prelius, Maremma Toscana 2016
- Cabernet Sauvignon 19
Mt. Veeder, Napa Valley 2014