



## AUGUST MENU

Beer nuts with lager, and maple sugar ~ **\$8 gf df**

Citrus marinated olives ~ **\$8 gf df**

Our fermented focaccia with herbs and olive oil ~ **\$6 df**

Organic chicken liver parfait, grilled bread, blueberry + shallot jam ~ **\$18**

Grilled and marinated eggplant, Muhammara, flatbread ~ **\$16 df**

Local beefsteak tomato, cucumber & little gems, lemon-basil vinaigrette ~ **\$18 gf df**

Spiced watermelon salad with feta, lime, and mint ~ **\$18 gf**

Grilled shrimp tacos with avocado salsa, slaw, and cilantro crema ~ **\$19 gf**

BBQ Maitake mushroom, marinated potato salad, arugula ~ **\$26 gf df**

Spaghetti with Sicilian-style fresh tuna meatballs, marinara, and herbs ~ **\$28**

Peppered grass-fed bavette steak with creamy corn, and red wine sauce ~ **\$36 gf**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$19**

Baked penne with four cheeses, and breadcrumbs ~ **\$17**

Side of frites, herbs, aioli ~ **\$9 gf df**

## DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**

Blueberry crisp with French vanilla ice cream ~ **\$15**

Sgroppino cocktail: house lemon sorbet, prosecco, vodka ~ **\$15 gf df**

Fresh peach ice cream ~ **\$8 gf**



*Most of our products come from environmentally sustainable farms and ranches*

***\*3% processing charge will be added to all credit card transactions***