



VEGETARIAN SELECTIONS

HORS D'OEUVRES

BURRATA | 16

heirloom tomato, peach, arugula, basil, pan de campo

ASPARAGUS TEMPURA | 16

thai chili, sesame ponzu, spicy aioli

CRISPY BRUSSELS SPROUTS | 16 (VEGAN)

cauliflower, pickled beets

TRUFFLE FRIES | 12

parmesan, parsley, truffle mornay

TEMPURA SQUASH BLOSSOM | 18

pimento cheese, corn, romesco, zucchini

GREENS & SOUP

CHOPPED TUSCAN KALE | 12 (VEGAN)

peanuts, scallions, mint, ginger

BEET & GOAT CHEESE SALAD | 14

leaf lettuce, favas, summer cherries, pistachio, balsamic

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons





LARGE PLATES

POTATO GNOCCHI AND MUSHROOM | 21

black truffle, reggiano, foraged mushroom

CORN AGNOLOTTI | 19

summer squash, salsa matcha, onion, chanterelles

EGGPLANT PARMIGIANA | 19

mozzarella, basil, tomato

PIZZA

POMODORO | 12

crushed san marzano, mozzarella, oregano

WILD MUSHROOM | 16

burrata, basil pesto, zucchini, sundried tomatoes

PESTO CAULIFLOWER FLATBREAD | 19

gluten free cauliflower crust, basil pesto, wild mushrooms, arugula

ADDITIONS | 12

ROASTED ASPARAGUS

BRAISED CARROTS

SAUTÉED SPINACH

POMME PURÉE

