

Chef's Tasting Menu

4 Courses [full table participation required] 65
add wine pairings M/P

Snack Plates

Stuffed Olives green cerignola, mortadella, fried fennel seed, pecorino 6
Spiced Nuts chili, rosemary 7
Spare Ribs black bean barbeque sauce 8
Polenta Fritta smoked tomato aioli 6
Arancini tomato ragu, house made salumi 8

Small Plates

Grilled Butterleaf Salad house made stracchino, peach, macadamia, tarragon 13
Tomato & Fennel Salad fennel vinaigrette, sunflower tahini, orange 12
Fresh Figs cambozola, arugula, pumpkin seed, vincotto 13
Grilled Broccolini soft poached egg, anchovy crumb, capers, parmesan 14
Roasted Cauliflower crispy chickpeas, chermoula, moroccan spices 12
Honey Glazed Carrots olive emulsion, crouton, parsley salad 12
Tortelloni spinach & ricotta, crispy guanciale, tomato, beurre blanc, truffle oil 17
Gnocchi grano arso, pickled squash, puffed farro, ricotta salata 14

Sharing Plates

Oysters mignonette, horseradish, hot sauce, lemon 3.5
Living Room Tartare alberta beef tenderloin, capers, gherkins, shallots, dijon, potato gaufrette 22
Charcuterie VDG house-cured salumi, appropriate accompaniments 24|36
add cheese 3oz 12
Cheese Fondue 6 year old white cheddar, truffle oil, baguette, brussel sprouts, carrots 30
add beef, prawns, or chicken thighs 12

Large Plates

Scallops chorizo succotash, smoked cauliflower, sofrito 32
Beef Striploin crushed celeriac, kale, wild mushrooms, fig jus 36
Chicken Thighs brussel sprouts, spaghetti squash, carrots, vadouvan, apple purée 28
Braised Kohlrabi sweet soy glaze, farro, leeks, brassica salad 26
Spaghetti cotechino ragu, parmesan, olive oil 27
Whole Chicken for 2 pan jus, seasonal vegetables 54



To reduce our carbon footprint, we offer unlimited locally filtered Vivreau still & sparkling water

A gratuity of 20% will be added to groups confirmed at 8 or more

1pp

Happy Hour!

4-6 daily
1/2 price wines by the glass
1/2 price small plates
\$5 daily feature beer & cocktail