

EXTRAS

ASPARAGUS

pecorino, lemon

6

POTATOES

duck fat, garlic, lemon salt, parsley

6

CARROTS

brown butter roasted, dill

5

POLENTA CAKES

tomato cream, pecorino romano, arugula

5

BEAN SALAD

rancho gordo beans, cherry tomatoes, pickled red onion, baby kale, parsley, red wine & mustard seed vinaigrette

6

COUS COUS SALAD

israeli cous cous, olives, scallions, feta, peppers, mint, parsley, cauliflower, cucumber, lemon vinaigrette

5

CAULIFLOWER RICE

turmeric roasted, curry leaves, mustard seeds, lime, fresno chili, micro cilantro, cashews

5

SHARED PLATES

WARM MARINATED OLIVES

citrus zest, toasted fennel seed

5

CRISPY ZUCCHINI

tapioca dusted, peppadew & shishito peppers, cilantro, sweet chili vinaigrette

7

HUMMUS²

red beet hummus & edamame hummus, crisped flatbread

8

MEATBALLS

pork & local wagyu, san marzano tomato sauce, pecorino romano

9

WOOD FIRED CAULIFLOWER

pesto crusted, parmesan, lemon dill yogurt

11

TOASTS

sea salt ciabatta with avocado & togarashi, brie & candied dates, raclette & tomato bacon jam

10

BRUSSELS

roasted, kung pao vinaigrette, scallions, cashews

6

SALADS & SOUP

HOUSE

red romaine, arugula, verjus apricots,
toasted walnut vinaigrette

5

ASIAN CHICKEN CHOP

wood-grilled ginger chicken, napa
cabbage slaw, toasted cashews, fresnos,
carrots, sesame sweet chili vinaigrette

11

CRAB LOUIE

gulf jumbo lump crab, tender bibb,
marinated tomatoes, cucumbers,
breakfast radishes, chopped free range
egg, asparagus, classic louie dressing

19

ROASTED BEET

roasted purple, candy striped & golden
beets, seasonal fruit, baby mint, micro
basil, extra virgin olive oil, white balsamic

8

SHRIMP & GRAIN

wood grilled jumbo gulf shrimp, whole
grains, kale, edamame, butternut squash,
toasted walnuts, grapes, apples, feta,
citrus champagne vinaigrette

15

SOUP & SALAD

tomato basil soup, house salad

10

TOMATO BASIL SOUP

pecorino romano, micro basil,
wood grilled ciabatta

5

PASTA

TONNARELLI

coconut & cilantro infused noodle, jumbo gulf
shrimp, spinach, basil, cracked black pepper,
pecorino romano

8 / 15

ORECCHIETTE

bitter greens, house made apple
chicken sausage, pecorino romano

8 / 11

RIGATONI

herb roasted eggplant, san marzano
tomato sauce, basil, house ricotta

7 / 10

FREGOLA

risotto style, crispy wild mushrooms,
pecorino romano

8 / 11

FETTUCINE

butternut squash, sunny duck egg & cracklin's,
sage butter, pea tendrils

9 / 12

*Our friends at the health department
asked if we would kindly remind you that
consuming raw or undercooked meats of any
kind may increase your risk of foodborne
illness. Please be aware that our dishes
may contain one or more common allergens.
If in doubt, ask your server prior
to ordering.





MAINS & SANDWICHES

PIZZA

FIG & PROSCIUTTO

white sauce, mozzarella, local honey,
arugula, sesame seeds

15

SQUASH BLOSSOM

white sauce, market squash, mozzarella,
lemon-herb goat cheese, squash blossoms

12

SPICY SAUSAGE

tomato sauce, house ground sausage,
mozzarella, provolone, pickled fresno
peppers, fennel, basil

12

MARGHERITA

basil pesto, fresh tomatoes,
mozzarella, romano, micro basil

11

BUTCHER

san marzano tomato sauce,
soppressata, capicola, calabrese,
provolone, mozzarella

14

LEMON ROASTED CHICKEN

oregano-chive rubbed half bird, seared pecorino
polenta cake, wild mushroom & vine huggers
chardonnay jus

16

RIB PORK

why brined bone-in chop, sage brown butter,
butter roasted tri-color carrots

16

THE C.A.B. BURGER

cabernet smothered local akaushi patty,
everything bun, raclette cheese, caramelized
onions, worcestershire mayo, tomato. duck fat
lemon potatoes

15

STEELHEAD TROUT LETTUCE WRAPS

miso glazed, gem lettuce, napa slaw, cashews,
cilantro, sambal aioli. israeli cous cous salad

13

SHORT RIB SOURDOUGH MELT

red wine braised short rib, basil pesto aioli,
tomato, fresh mozzarella, balsamic, sourdough.
duck fat lemon potatoes

15

ROASTED TURKEY HOAGIE

house herb roasted turkey breast, pesto mayo,
feta, olives, purple cauliflower tapenade,
red onions. rancho gordo bean salad

13

FILET

6oz. petite filet, duck fat butter, grilled focaccia
and tomato salad, balsamic vinaigrette, basil pesto

28