

SHARED 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

MUSHROOMS

skillet seared trumpet/oyster/shiitake
mushrooms, watercress, arugula,
aged balsamic

6

SUCCOTASH

farro, winter squash, edamame, corn

5

CAULIFLOWER RICE

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

5

BROCCOLI- AVOCADO SLAW

green goddess dressing, breakfast
radishes, parsley, pickled red onion

5

CAVATELLI

gorgonzola cream sauce, spinach,
mini san marzano tomatoes

7

SHARED PLATES

WAGYU CARPACCIO

lime hoisin vinaigrette, pho spice, sprouts,
pickled fresnos, red onion, purple basil &
micro cilantro salad

15

WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan,
lemon dill yogurt

12

CRISPY ZUCCHINI

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

7

HUMMUS²

red beet hummus & edamame hummus,
crisped flatbread

9

MUSSELS

white wine broth, pesto butter, calabrese,
onion, garlic, fennel, micro basil.
grilled ciabatta

16

BURRATA

basil pesto, wood grilled ciabatta,
charred campari tomatoes, balsamic dijon
vinaigrette, sea salt

15

WARM MARINATED OLIVES

citrus zest, toasted fennel seed

6

BRUSSELS

oven roasted, kung pao vinaigrette,
scallions, cashews

7

MEATBALLS

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

9

TOASTS

seasonally inspired trio served
on toasted ciabatta

11

*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.

SALADS

HOUSE

red romaine, arugula, verjus apricots,
toasted walnut vinaigrette

6

POKÉ

sushi grade ahi tuna & salmon, jade rice,
moscato ponzu, sweet chili aioli, avocado,
seaweed salad, pickled red onion,
furikake, micro cilantro

15

ASIAN CHICKEN CHOP

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

14

CRAB LOUIE

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

19

BEET & HERBED GOAT CHEESE

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

10

CAESAR

pecorino polenta croutons, gem lettuce,
baby kale, grated egg white,
grated egg yolk

9

chicken +5 | shrimp +7 | salmon +9

PIZZA

FIG & PROSCIUTTO

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

16

BUTCHER

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

16

WILD MUSHROOM

black truffle cream, fresh mozzarella,
wild mushrooms, arugula, pecorino
romano

15

*tableside shaved black truffle,
limited availability \$6 per gram*

SPICY SAUSAGE

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

14

MARGHERITA

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

13

THE S.V.P.

our chefs never stop creating

16



PASTA

TONNARELLI

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

9 / 16

RIGATONI

vegan italian sausage, san marzano tomato sauce, pecorino romano, herbed goat cheese, micro basil

9 / 12

FREGOLA

risotto style, crispy wild mushrooms, pecorino romano

10 / 13

ORECCHIETTE

bitter greens, housemade apple chicken sausage, pecorino romano

9 / 12

FETTUCCHINE

roasted chicken, spinach, artichoke, pecorino & chardonnay cream, lemon zest, ciabatta breadcrumbs

10 / 13



MAINS

FILET

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

32

MARKET FISH

the freshest seasonal fish available

26

RAINBOW TROUT

pan-seared, coriander-tarragon butter, broccoli-avocado slaw, green goddess dressing

22

SCOTTISH SALMON

organic, farro, squash, edamame, corn, rosé butter

21

HALF CHICKEN

oregano-chive rubbed, lemon-roasted, seared pecorino polenta cakes, brussels and vine huggers chardonnay jus

18

RIB PORK

roasted tri-color carrots, sage brown butter, pistachio & peppadew romesco

19

WAGYU

wood-grilled 8oz. a bar n ranch texas strip steak, cabernet reduction. cavatelli, gorgonzola cream sauce, spinach, mini san marzano tomatoes

38

THE C.A.B. BURGER

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

17