



Annata

CHARCUTERIE

PROSCIUTTO Italy
 SOPPRESSATA Italy
 FENNEL SALAMI Chicago
 MINI CALABRESE California
 CHORIZO Spain
 BEEF BRESAOLA Italy
 NDUJA Chicago
 SPECK Italy
 CAPICOLA House Made
 CHEF'S DAILY PATÉ

SEACUTERIE

chef's daily inspiration

FORAGER BOARD

chef's wild delights

Cheese

BAY BLUE Cow Milk | California
 DELICE DE BOURGOGNE TRIPLE CREAM Cow Milk | France
 MOLITERNO AL TARTUFO Sheep Milk | Italy
 PRAIRIE BREEZE CHEDDAR Cow Milk | Iowa
 CABLANCA Goat Milk | Netherlands
 GRANA RISERVA Cow Milk | Italy
 ROUGETTE Cow Milk | Germany
 UBRIACO Cow Milk | Italy
 GARROTXA Goat Milk | Spain
 BUCHE DE CHEVRE Goat Milk | France
 TOMME CRAYEUSE Cow Milk | France

PICK 3...14 | PICK 5...20 | PICK 7...27 | PICK 12...50 | PICK 16...75
 ADD HONEYCOMB ... 2 ADD JAMS & JELLIES ... 5

SALADS

THE BIBB

mixed boston bibb lettuce blend, pickled red onion, crispy pancetta, dehydrated cherries, candied pecans, gorgonzola, limoncello vinaigrette 12

HOUSE INSALATA

wild fire greens, blistered tomato, cucumber, grana, shaved red onion, house vinaigrette 9

FARRO & BEET

farro, feta cheese, roasted beets, strawberries, radish, dill pollen cultured cream, house vinaigrette 13

BURRATA

mixed tomatoes, fresh basil, balsamic caviar, crostini crowns, white balsamic, basil oil 13

FLATBREADS

FIG & PIG

fig, caramelized onion, sopressata, speck, arugula, aged provolone, prosciutto 13

MOZZ & TOMATO

heirloom tomato, fresh mozzarella, basil pesto, balsamic reduction 10

FEATURED FLATBREAD

ask for our daily feature MKT

SMALL PLATES

TRUFFLE POPCORN

herbs, grana, truffle essence 6

QUATTRO FONDUTA

chef's blend of cheeses, fresh nutmeg with assorted house breads 12

SPANISH HERB ALMONDS

herbs, salt, extra virgin olive oil 6

FOIE GRAS

duck bread pudding, bordeaux cherry gelée hazelnut butter 20

OCTOPUS

fregola, smoked paprika, feta, lemon, crispy garlic, meyer lemon aioli, lemon mostarda 15

TUNA CRUDO

ahi tuna, avocado, seaweed salad, wonton crisp, yuzu ponzu vinaigrette, pickled radish & cucumber, wasabi caviar 16

MARINATED OLIVES

sherry vinegar, herbs, oranges, chilis, cumin 5

QUINOA FALAFEL

beet tzatziki, roast baby carrots, crispy garlic, lemon 14

STEAK CRUDO

hand cut raw angus filet, truffle gribiche, crispy garlic, quail egg, caper & shallot gremolata, crostini 18

PIEDRAS

cocoa powder, chocolate dipped almonds 7

LARGE PLATES

MEATBALL GIGANTICA

one pound giant beef meatball filled with ricotta, house made tomato sauce, grana & herb polenta 18

FILET

pan-seared angus tenderloin, dandelion greens, asiago gnocchi, brunello demi 26 WITH FOIE 34

LOBSTER RISOTTO

arborio rice, avocado gelato, dragon cracker 23

PESCI

chef's daily fish selection MKT

GNOCCHI SORRENTINA

colina tomato sauce, chili flakes, fresh mozz, basil 14

SACCHETTI

pear & robiola filled "pasta purses", truffle cream, seasonal mushroom, herbs 15

BRAISED PORK SHANK

black garlic & thyme jus, dandelion greens, prosciutto polenta 24

SHORT RIB BOLOGNESE

chef's specialty with fresh rigatoni pasta, a splash of cream, grana 16

SCALLOPS

prosecco beurre blanc, pancetta brittle, fig balsamic reduction, fennel & arugula salad MKT

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

18% Gratuity will be added to all parties of 6 or more.