



## SMALL PLATES

### Vegan Minestrone

Zucchini, carrot, celery, cabbage, beans and San Marzano tomato 6.00

### Bone Broth Soup

Chicken bone broth, cauliflower, celery, carrots, turmeric 6.00

### Tomato Soup

Slow cooked San Marzano tomato, cream, green olive oil 6.00

### Beet and Avo Salad

Roasted beets, avocado, candied pecans, wasabi-miso vinaigrette 8.00

### Caesar Salad

White anchovy, croutons, parmesan, bacon, crispy capers 8.00

### Nutty Green Salad

Romaine, kale, baby spinach, almond, hazelnut, cashew, sweet soy vinaigrette 8.00

### Brussels

Crispy fried, balsamic reduction and orange zest \$9.00

### Portabella Mushroom Tower

Eggplant, zucchini, red pepper and goat cheese \$12.00

### Grilled Octopus

Village salad, lime yogurt \$18.00

### Smoked Salmon Rösti

Potato pancake, smoked salmon, chive, caper, creme fraîche \$14.00

### Bone Marrow

Caper relish, crostini, orange zest 14.00

### Mussels & Fries

Bacon, cider cream sauce, chives 14.00

### Oysters

3 \$9.00 // 6 \$18.00 // 12 \$36.00

## LARGE PLATES

### Summer Risotto

Asparagus, zucchini, edamame, pesto-cream sauce 18.00

### Seared Salmon

Sautéed spinach with feta, mustard cream, potato pancake 23.00

### Portabella Burger

Heirloom tomato, kale, balsamic, sweet potato, vegan agave-mayo 14.00

### Calf's Liver

Bacon, onion jam, apple, chives, balsamic and lentils 18.00

### San Marzano Pasta

served over fresh linguine, finished with Grana Padano and green olive oil \$ 13.00

### Wild Mushroom Agnolotti

Mushroom cream, truffle oil, Grana Padano \$19.00

### Jagerschnitzel

Crispy breaded pork cutlets, mushroom cream, whipped mash, green beans \$23.00

### Chicken Limone

Artichoke, lemon-thyme sauce, Asiago mash \$27

### Roasted Chicken

Half of a free run chicken, thyme jus, whipped mash, asparagus \$22

### Beef Tenderloin

Mushroom jus, crispy onion, cheddar mash, asparagus (10 oz) 39.00