



PLATES

all sandwiches served with hand-cut french fries or salad

MARGHERITA

NAPOLETANA PIZZA \$12
roasted tomatoes, fresh mozzarella, basil, olive oil

EL DIABLO PIZZA \$14

tomato sauce, fresh mozzarella, spicy calabrese, pepperoni, parmesan cheese, olive oil

THE RANCHER \$14

7 oz. standard beef patty, cheddar, bacon, fried egg, caramelized onions, dijonnaise, pickles, brioche bun

THE DAILY FIX \$8

soft pretzels served warm, pimento spread, stone ground mustard

ITALIAN EGGPLANT

PIADA \$10

garlic-roasted eggplant, bruschetta tomatoes, pancetta, crisp greens, basil aioli, and creamy parmesan dressing in a toasted flour tortilla

SHRIMP PASTA \$13

bucatini pasta tossed with sweet chili sauce, sugar snap peas and carrots

CHÈVRE SPREAD \$10

Toasted baguette with olive oil, fresh whipped chèvre with a rotating seasonal preserve, mint, macona almonds, fresh strawberries, and blackberries

BURRATA \$11 WHILE SUPPLIES LAST

burrata cheese over a bed of arugula topped with a balsamic vinaigrette and extra virgin olive oil. paired with fresh tomatoes and sliced baguette

CAESAR SALAD \$10

romaine lettuce, cherry tomatoes, shaved parmesan, anchovies, crostini

ADD PROTEIN: **tofu, chicken** \$3,
seared sashimi-grade yellowfin tuna \$5,
steak \$6, **shrimp** \$4

CARROT CRUNCH

SALAD \$9

carrots, red onion, almonds, raisins, and feta. tossed in a house-made citrus dressing.

DRESSING: **lemon, orange, pepper, salt, and onion powder**

BEVERAGES

coca cola, diet coke, sprite, ginger ale \$1

lemonade & iced tea \$3

topo chico \$1⁵⁰

SIDES

FRENCH FRIES \$4

SWEET POTATO FRIES \$5

CRISPY BRUSSELS

SPROUTS \$6

espelette pepper, citrus, parmesan cheese

MARKET SALAD \$4

tomatoes, carrots, cucumber, pickled red onion, cornbread croutons, corn, and balsamic vinaigrette

SOUP OF THE DAY \$4 / \$6

DAILY: Market Vegetable

MON: Chicken Tortilla

TUE: Chicken Wild Rice

WED: Creamy Tomato Basil

THU: Broccoli Cheddar

FRI: Clam Chowder

SAT: Chicken Noodle

SUN: Creamy Artichoke & Parmesan

[PLATES]

[SUSHI]

[CHEESE & CHARCUTERIE]

[WINE]

[BEER]



MAKI

FULL MOON \$16
yellowtail, avocado, sriracha, ponzu, togarashi

CHILI SEA BASS \$16
snow crab, sea bass, avocado, cucumber, wonton, sweet chili sauce

GODZILLA \$15
spicy tuna, shrimp tempura, avocado, cream cheese, cucumber, spicy mayo, eel sauce, masago

KISS OF FIRE \$15
spicy tuna, yellowtail, cucumber, salmon, tobiko, jalapeño, sriracha

FIRE CRACKER ROLL \$13
shrimp tempura, snow crab, cream cheese, cucumber, avocado, spicy mayo, eel sauce

SUSHI TAPAS

SPICY TUNA POKE WONTON \$13
spicy tuna, fried wonton, green onion

SEAWEED SALAD \$5
seaweed, sesame vinaigrette

CALAMARI SALAD \$5
squid, mushrooms, red pepper, ginger, sesame vinaigrette

EDAMAME \$4

SHRIMP TEMPURA \$12
shrimp, avocado, cream cheese, spicy mayo, eel sauce, tempura flakes

PHILADELPHIA \$10
smoked salmon, cream cheese, cucumber

SPICY TUNA \$9
tuna, chili oil, sriracha, togarashi, radish sprouts

SPICY SALMON \$9
salmon, chili oil, sriracha, togarashi, radish sprouts

CALIFORNIA \$9
snow crab, cucumber, avocado

VEGGIE ROLL \$7
cucumber, avocado, carrot

SASHIMI

TUNA \$10

YELLOWTAIL \$10

BBQ EEL \$10

SALMON \$10

NIGIRI

TUNA \$6

SALMON \$6

YELLOWTAIL \$6

BBQ EEL \$6

made fresh to order by our sushi chefs,
using the finest sushi-quality fish

[SUSHI]

[CHEESE & CHARCUTERIE]

[WINE]

[BEER]



CHEESE BOARDS

- CHOOSE 1 - \$8
- CHOOSE 3 - \$17
- CHOOSE 5 - \$26
- CHOOSE 7 - \$32

RED ROCK

roelli - wisconsin - cow milk - pasteurized
balanced, cheddar with a blue vein, sharp

O'BANON

capriole, indiana - goat milk - pasteurized
herbaceous, vanilla, acidic

P'TIT BASQUE

france - sheep milk - pasteurized
*sweet, butterscotch flavor
balanced with a slight saltiness*

PASKI SIR

croatia - sheep milk - pasteurized
buttery, firm, nutty

GREEN HILL CEMEMBERT

sweet grass dairy - georgia -
cow milk - pasteurized
buttery, silky

LINCOLNSHIRE POACHER

neal's yard dairy - england
cow milk - unpasteurized
crumbly, salty, grassy

CASATICA DI BUFALA

italy - buffalo milk - pasteurized
creamy, delicate, buttery

LANDAFF

cellars at jasper hill - new hampshire -
cow milk - unpasteurized
buttery, firm, wild

DREAM WEAVER

central coast creamery - california -
goat milk - pasteurized
vanilla, acidic, bergamot

BLACK BETTY

fromagerie l'amuse - holland -
pasteurized goat milk
brown butter, pineapple, mild sharpness

PECORINO CROTONESE

italy - sheep milk - raw
hard, nutty, gritty

GORGONZOLA PICCANTE

cow milk - pasteurized
pungent, tangy, crumbly

BLUE EARTH

alemar - minnesota -
cow milk - pasteurized
creamy, buttery, paste

SUMMER SAUSAGE

underground meats, wisconsin
*smoked sausage with coriander, allspice
& mustard seed*

CHORIZO

olympia provisions, oregon
spicy, paprika, garlic

STAGBERRY SALAME

smoking goose, indiana
*elk and pork salame with dried blueberry
& new day dry mead*

SOPRESSATA

olympia provisions, oregon
clove, garlic, oregano

CHARCUTERIE BOARD \$26

P'tit basque, chorizo, stagberry, sopressata,
summer sausage

CHEESEMONGER'S CHOICE BOARD \$20

Three special cheeses hand-picked by our
resident cheesemonger

all boards served with crackers, quince
& apple figs and black tea preserves,
marketmade pickles, marcona almonds,
stone ground mustard, and seasonal fruit

Gluten-free crackers available for an
additional \$1

[CHEESE & CHARCUTERIE]

[WINE]

[BEER]



WHITE FULL POUR/HALF POUR

TARRICA CHARDONNAY 2018 \$7 / \$4
santa lucia highlands, california - chardonnay
tropical fruit, peach, vanilla

PAGO CASA GRAN
FALCATA BLANCO 2015 \$7 / \$4
valencia, spain - gewürztraminer, muscat
pear, banana, lemon zest

CHÂTEAU VILLA BEL AIR
BORDEAUX BLANC 2015 \$10 / \$5
bordeaux, france - sauvignon blanc, semillon
tropical, white grapefruit, vanilla

VIGNEAU CHEVREAU
VOUVRAY DEMI-SEC 2017 \$10 / \$5
loire valley, france - chenin blanc
honeysuckle, pineapple, lemon zest

ZUM MARTIN SEPP
GRÜNER VELTLINER 2017 \$9 / \$5
weinland österreich, austria - grüner veltliner
green apple, lemon zest, light bodied

AGRICOLA BRANDINI
MOSCATO D'ASTI 2017 \$8 / \$4
piedmont, italy - moscato
sweet, apricot, pineapple

WEINGUT MAX FERD RICHTER
PINOT BLANC 2013 \$10 / \$5
mosel, germany - pinot blanc
lemon, stone fruit, cantaloupe

LE MONDE PINOT GRIGIO 2016 \$8 / \$4
friuli grave, italy - pinot grigio
melon, white flowers, dry

SPECIAL FEATURE

HERMAN STORY NUTS & BOLTS
SYRAH 2016 \$20 / \$10
paso robles, california - syrah
velvety, mocha, cherry compote

ROSÉ

LE GRAND BALLON \$7 / \$4
loire valley, france - gamay, cabernet franc, malbec
red currant, strawberry, raspberry

RED FULL POUR/HALF POUR

TARRICA CABERNET SAUVIGNON 2018 \$7 / \$4
paso robles, california - cabernet sauvignon
black cherry, cedar, cocoa powder

MASCIARELLI MONTEPULCIANO
D'ABRUZZO 2016 \$7 / \$4
d'abruzzo, italy - montepulciano
cherry, violet, tobacco

ALEXANDER VALLEY VINEYARDS
MERLOT 2016 \$12 / \$6
sonoma county, california - merlot
spicy, dark fruit, oaked vanilla

TRIVENTO GOLDEN RESERVE
MALBEC 2016 \$12 / \$6
mendoza, argentina - malbec
cranberry, silky, tobacco

MR. BLACK'S CONCOCTION
SHIRAZ 2012 \$10 / \$5
barossa valley, australia - shiraz, viognier
spicy, nutmeg, cherry

COPAIN PINOT NOIR 2016 \$14 / \$7
sonoma coast, california - pinot noir
plum, silky, raspberry

TORRES 5G GARNACHA 2016 \$7 / \$4
campo de borja, spain - garnacha
strawberry, red currant, silky

ANDREW WILL CABERNET FRANC 2016 \$14 / \$7
columbia valley, washington - cabernet franc
herbal, red plum, dark chocolate

SPARKLING FULL POUR/HALF POUR

VEUVE CLICQUOT YELLOW LABEL \$20 / \$10
champagne, france - pinot noir, pinot meunier, chardonnay
brioche, limestone, green apple

PERLAGE BÀCARETTO PROSECCO \$6
veneto, italy - glera
vibrant, tropical, white flowers

CHANDON BRUT ROSÉ \$9
california - pinot noir, pinot meunier, chardonnay
strawberry, cherry, vanilla

CHANDON BRUT CLASSIC \$9
california - pinot noir, pinot meunier, chardonnay
green apple, crisp, mineral

[WINE]

[BEER]