

## SNACKS

**Heirloom Tomato Fritters** Squash Blossom, Saffron + Egg Yolk **13**.  
*Enjoy with Xinomavro Rosé*

**Whipped Feta** Pita Crackers, Heirloom Tomatoes, Honey + Cumin **16**.  
*Enjoy with Assyrtiko*

**Crispy Pig's Ear** Kale, Pickled Cherry Peppers + Fried Egg **16**.  
*Enjoy with Prosecco*

**Foie Gras** Brioche Ice Cream, Raspberry Jelly + Pistachio Butter **24**.  
*Enjoy with Sauternes*

**Pork Liver + Bacon Paté** Fried Sage **16**.  
*Enjoy with Cabernet Franc*

**Ham Croquettes** Saffron Aioli + Pickled Mustard Seeds **12**.  
*Enjoy with Garnacha*

**Smoked Pork Tongue** Tonnato Sauce + Salad Olivier **12**.  
*Enjoy with Lambrusco*

## VEGETABLES

**Grilled Kohlrabi** Sweet Corn, Dill + Cilantro-Walnut Yogurt **13**.  
*Enjoy with Chardonnay*

**Mushroom Shawarma** Sweet Corn, Candied Pecans, Pecorino Gran Cru + Blueberry **15**.  
*Enjoy with Cava*

**Heirloom Tomato** Grilled Bread, Garlic + Tomato Water-Meyer Lemon Tea **14**.  
*Enjoy with Pinot Bianco*

**Summer Green Beans** Hazelnut, Parmesan, Peach + Basil Pesto **15**.  
*Enjoy with Grüner Veltliner*

**Grilled Broccoli** Anchovy Vinaigrette, Roasted Garlic + Toasted Breadcrumbs **15**.  
*Enjoy with Chablis*

**Gazpacho Salad** Heirloom Tomatoes, Cucumbers, Peaches + Toasted Bread **15**.  
*Enjoy with Pinot Grigio*

**Summer Squash** Grilled Haloumi, Blueberries + Tomato Vinaigrette **16**.  
*Enjoy with Albarino*

**Eggplant Caponata** Grilled Bread + Goat Cheese **16**.  
*Enjoy with Nero d'Avola*

**Burrata Cannoli** Apricots, Olive Caramel + Heirloom Tomatoes **16**.  
*Enjoy with Grenache Blanc*

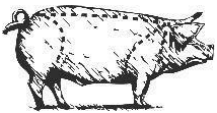
**Salt-Roasted Beets** Whipped Goat Cheese + Pistachio Butter **15**.  
*Enjoy with Dry Riesling*

## PASTA

**Ricotta Gnocchi** Neckbone Gravy **16**.  
*Enjoy with Sangiovese*

**Orecchiette** Italian Sausage + Rapini **17**.  
*Enjoy with Pinot Bianco*

**Pappardelle** Sun Gold Tomatoes, Corn + Parmesan **16**.  
*Enjoy with Vermentino*



Chef/Owner:  
Jimmy Bannos Jr.

## SEAFOOD

**Grilled Portuguese Sardines** Braised Swiss Chard, Raisins, Pine Nuts + Preserved Meyer Lemon **15**.  
*Enjoy with Rabigato / Viosinho Blend*

**Calamari** Fregola, Radishes, Cucumbers + Pistachio **17**.  
*Enjoy with Chablis*

**Stuffed Squid** Black Fava Puree, Prosciutto Breadcrumbs + Chermoula **18**.  
*Enjoy with Mencia*

**Scallops** Razor Clams, Sweet Corn Nage, Chanterelle Mushrooms + Cranberry Beans **25**.  
*Enjoy with Pinot Blanc*

**Spanish Octopus** Green Beans, Fingerling Potatoes + Salsa Verde **24**.  
*Enjoy with Albarino*

**Halibut** Eggplant Melitzanosalata, Chickpeas, Baby Leeks, Saffron-Citrus Beurre Blanc **25**.  
*Enjoy with Barbera Rosé*

**Hamachi Collar** Yellow Tomato BBQ, Romesco + Sweet Pepper Salpicon **17**.  
*Enjoy with Godello*

**Potato Ice Cream + Caviar** Potato Chips, Trout Roe + Egg Yolk **16**.  
*Enjoy with Sauvignon Blanc*

## MEAT

**English Muffin + Truffle Sausage** Membrillo, Foie Gras Butter + Fried Egg **16**.  
*Enjoy with Riesling*

**Pork Jowl** Heirloom Tomatoes, Mushrooms, Roasted Garlic Yogurt + Duck Egg **18**.  
*Enjoy with Gamay Rosé*

**Chicken Thigh Kebabs** Fried Smashed Potatoes + Tzatziki **19**.  
*Enjoy with Chardonnay*

**Housemade Hotdog** Foie Gras Butter, Passion Fruit Mustard + Black Truffle **19**.  
*Enjoy with Beaujolais*

**Milk Braised Berkshire Shoulder** Roasted Garlic Mashed Potatoes, Gravy + Crispy Lentils **21**.  
*Enjoy with Babić*

**Pork Belly + Tenderloin** Ginger Glaze, Carrot + Espresso **24**.  
*Enjoy with Grenache*

**Roasted Bone Marrow** Herbs, Capers, Onions + Maldon Sea Salt **23**.  
*Enjoy with Pinot Noir*

**Half Duck** Greek Yogurt, Smoked Trout Roe + Brioche Buns **32**.  
*Enjoy with Riesling*

**Turkey Leg Confit** Crispy Lentils, Swiss Chard + Agrodolce **24**.  
*Enjoy with Grenache*

**Lamb Ribs** Harissa BBQ, Lime Yogurt + Fregola **20**.  
*Enjoy with Kotsifali*

**Pork Blade Steak** Sobrasada, Honey, Arugula + Parmesan **22**.  
*Enjoy with Nero d'Avola*

**Prime New York Strip Steak** Summer Pepperonata, Zhoug + Raspberry-Bone Marrow Vinaigrette **25**.  
*Enjoy with Nebbiolo*

**Greek Sausage** Beet Tzatziki, Marinated Mushrooms + Summer Squash **18**.  
*Enjoy with Agiorgitiko*

