



## STARTERS

### BURRATA

seasoned butternut squash, pomegranate seeds, candied pecans, sage, lemon-honey drizzle, toast points, 14

### \*\*OYSTERS (SERVED RAW)

served with grapefruit mignonette and cocktail sauce  
six for 16 / dozen for 30

### HOUSE HUMMUS

assorted fresh veggies, pita, 12

### PROSCIUTTO WRAPPED BURRATA

prosciutto, balsamic reduction, 10

### CAULIFLOWER BITES

breaded cauliflower, buffalo or sweet chili sauce, sesame seeds, scallions, 8

### MAMA MINELLI'S MEATBALLS

fresh ground beef and pork, parmesan, herbs, house marinara, 8

### WINGS

choice of buffalo or sweet chili sauce, cilantro, 8

### DEVEILED EGGS

prosciutto crisp, sriracha aioli, 5

## SALADS

ADD A PROTEIN:

\*\*steak, 6  
salmon, 6  
chicken, 3

### CRISPY KALE SALAD

grilled kale, glazed parsnips, pomegranate, pickled red apples, bleu cheese, sumac, pumpkin seeds, bacon vinaigrette, 12

### BEET CARPACCIO

arugula, braised red and golden beets, candied orange rind, orange, goat cheese espuma, 12

### SANTORINI

arugula, feta, avocado, tomato, cucumber, kalamata olives, croutons, lemon vinaigrette, 12

### WINTER HARVEST SALAD

tuscan kale, grilled acorn squash, spiced pecans, farro, golden raisins, shaved parmesan, Meyer lemon vinaigrette, 12



## STANDARDS & BURGERS

### \*\*SALMON

wild caught Faroe Islands Salmon,  
roasted cauliflower purée, confited cherry tomatoes,  
pan seared zucchini, green tobiko, 26

### ROASTED CHICKEN

organic Freebird Farms half chicken, roasted red potatoes,  
hard-seared butternut squash, chicken ju, 23

### \*\*BUTCHER'S BURGER

half pound prime butcher's blend, grilled balsamic red onion,  
bacon, aged cheddar, house sauce, brioche, fries, 15

### SRIRACHA CHICKEN BURGER

house-ground patty, pickled red onion, arugula, provolone,  
sriracha aioli, brioche, fries, 14

### CHOP SHOP VEGGIE BURGER

mushroom, cauliflower & black bean burger; spinach, red onion  
jam, brie, red wine reduction, brioche, fries, 14

### \*\*BURGER OF THE MONTH - THE LUIGI

half pound ground fresh prime beef, 3 oz meatball, shredded  
parmesan, breaded eggplant, marinara, giardinera, olive spread,  
brioche, fries, 16

## STEAKS & CHOPS

### \*\*CHESHIRE PORK CHOP

sweet potato mash, maple-bourbon compound butter, 26

### SHORT RIBS

red wine braised, mashed potatoes, parmesan, 26

### \*\*16oz PRIME BONE-IN RIBEYE

crispy smashed golden potatoes and caper-ramp relish, 40

### \*\*18oz PRIME PORTERHOUSE

au poivre mushroom sauce, 36

### \*\*8oz PRIME FILET MIGNON

bordelaise sauce, spinach ricotta ravioli, 38

### \*\*STEAK & FRITES

8oz hanger cut, fries, chimichurri, truffle aioli, 23

## PASTAS

### TRUFFLE TAGLIETELLE

house-made taglietelle, wild  
mushrooms, shaved truffles,  
shaved Grana Padano, 22

### CHICKEN PARMESAN

lightly breaded chicken breast,  
marinara, mozzarella,  
italian herbs, penne pasta, 18

### SHORT RIB PAPPARDELLE

short rib ragu, cremini mushrooms,  
cipollini onions, parmesan, 18

## SIDES

### ROASTED BROCCOLI

roasted almonds, chili flakes,  
parmesan, bacon vinaigrette,  
charred lemon, 8

### PAN SEARED BRUSSEL SPROUTS

apple saba, crispy prosciutto,  
crushed red pepper, shaved  
pecorino, 7

### TRUFFLE AU GRATIN POTATOES

finely shaved potatoes,  
parmesan, white truffle oil, 8

### SAUTEED MUSHROOMS

red wine reduction,  
fried rosemary, 7

### MASHED POTATOES

parmesan, garlic, parsley, 6

### FRENCH FRIES 5

### SWEET POTATO FRIES 6