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

DEVILED EGGS  
prosciutto crisp, sriracha aioli, 5

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness**

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

SAUTÉED MUSHROOMS
- red wine reduction, fried rosemary, 7

MASHED POTATOES
- parmesan, garlic, parsley, 6

FRENCH FRIES
- 5

SWEET POTATO FRIES
- 6