



SNACKS

MARINATED OLIVES • \$5

HONEY ROASTED MIXED NUTS • \$6

ROSEMARY FOCACCIA WITH BUTTER • \$6

Housemade focaccia w/ whipped butter and chive

SAVORY HAND PIES • \$7 each

- Spinach + artichoke
- White Bean, spigarello kale, pecorino
- Local mushroom + spring pea

CREAMY TOMATO SOUP • \$8/\$14 (v, gf)

with basil herb oil

PLATES

SPRING GREENS SALAD • \$19

Purple asparagus, arugula, watercress, fennel, fresh herbs, pea shoots, toasted almond, creamy tarragon vinaigrette (v, vgp, gf)

FRENCH ONION GRILLED CHEESE • \$17

Gruyere + Provolone cheese, French onion style caramelized onion with mixed greens

CHICKEN POT PIE • \$25

The creamy, cozy classic, in our house-made pastry crust served with mixed greens

LOCAL MUSHROOMS AND POLENTA • \$26

Pan roasted King Trumpet, Maitake + Shiitaki mushrooms, mascarpone polenta, mushroom jus (v,gf)

BANGERS & MASH • \$26

House made herbed lamb sausage and mashed potatoes with caramelized onion gravy (gf)

CASARECCE PASTA • \$26

Fresh handmade pasta, spring pea puree, fresh peas, asparagus, herb oil and pecorino (v, vgp)

BRAISED LAMB RAGU • \$27

Slow-cooked lamb shoulder, barley, roasted bell peppers and fresh mint salsa verde

SIDES

SMASHED FINGERLING POTATOES • \$7

fried, tossed in herbs with garlic aioli (v,vgp,gf)

SAUTEED BROCCOLINI • \$7

garlic confit, chili (vgp, gf)

TOSSED GREEN SIDE SALAD • \$5 (v, gf)

v=vegetarian, vg=vegan, gf=gluten free, vp=vegetarian possible