

STARTERS

- SESAME GINGER OYSTER SHOOTERS (pair) 6
 BURRATA w/VINE TOMATO olive oil, balsamic reduction, basil 14 (add crostini 3)
 FRIED CALAMARI with shishito, sage, rosemary, lemon, and parmigiano 18.5
 CHEESE PLATE gorgonzola dolce, fontina val d'aosta, midnight moon goat, 24-month parmigiano, crostini 19

SMALL SALADS | SOUP

ADD: agostino recca anchovy 4 | marys chicken breast 5 | flat iron steak 9 | wild gulf shrimp 16

- CAESAR SALAD romaine heart, 24-month aged parmigiano reggiano, house croutons 9
 WEDGE whipped italian gorgonzola, cajun buttermilk dressing, guanciale, tomato, red onion 12
 ARTICHOKE & ARUGULA extra virgin olive oil, fresh lemon juice, 24-month parmigiano reggiano 12
 FIRE ROASTED TOMATO BASIL SOUP drizzled w/house chili oil, crostini 9

ENTREE SALADS

- VINE SALAD steelhead, organic arugula, mixed greens, carrot, tomato, grilled cucumber, toasted almonds, lemon vinaigrette 15
 MARY'S CHICKEN SALAD organic mixed greens, charred corn, carrot, tortilla strips, lime vinaigrette, peanut sauce 15
 BERRY SALAD mary's chicken breast, organic mixed greens, gorgonzola dolce, house candied walnuts, seasonal berries, berry walnut dressing 18
 STEAK SALAD organic mixed greens, arugula, house fried onion, tomato, gorgonzola, balsamic vinaigrette 18

PIZZA NAPOLETANA (12 inch unsliced)

- MARGHERITA san marzano tomato sauce, fresh mozzarella, basil 14
 PEPPERONI san marzano tomato sauce, fresh mozzarella, chili flake 15
 HOUSE WILD BOAR SAUSAGE san marzano tomato sauce, fresh mozzarella, sicilian oregano, chili flake 15
 ROASTED CRIMINI MUSHROOM olive oil base, gilroy garlic, thyme 17
 CHICKEN BREAST & HOUSE PESTO midnight moon goat cheese, slow roasted tomato 18
 PROSCIUTTO & ARUGULA olive oil base, finished w/24 month aged parmigiano reggiano 21

MAINS

- VERMONT WHITE CHEDDAR CHEESEBURGER pan-seared house ground blend, lettuce, tomato, onion, pickle, ketchup, mustard, toasted challah bun, frites 17.5 *(add Fried Egg or Roasted Mushrooms 2.5)*
 SOUTHERN FRIED MARY'S CHICKEN SANDWICH pickles, lettuce, dijon aioli, toasted challah bun, frites 15.5
 FLATIRON SANDWICH cooked medium rare topped with whole grain dijon, creamy horseradish, grilled crostini, frites 19.5
 BRAISED SHORT RIB AND FRITES 17
 CAJUN CATFISH pan-seared with cajun frites 15
 GRILLED FLATIRON STEAK roasted potato and vegetable 19
 SEARED STEELHEAD roasted tomato and potato 19.5

SIDES TO SHARE

- GARLIC & THYME SAUTÉED MUSHROOMS 10 | GRILLED ASPARAGUS 7
 HERB ROASTED RED POTATOES 7 | FRITES 7