

## DINNER MENU Week of 10.22.18

### Apps & Sides

- Meatballs | spicy tomato sauce 9
- Spicy & smoky chicken nugget bowl | shishito peppers black garlic aioli 12
- Burrata & persimmon | pomegranate, pistachio sambal, micro cilantro 14
- Cheese & charcuterie board | seasonal accouterments, rye crostini 20
- Braised swiss chard | garlic, extra virgin olive oil, arbol chili 7
- Truffle & parmesan fries | truffle oil, parmesan cheese 8
- Crispy brussels sprouts | dijon caper sauce 9
- Sourdough flatbread | thyme, black sesame 6

### Salads

- Winter salad | spinach, butternut squash, apple, feta, pepitas, citrus vinaigrette 14
- Local salad | arugula, frisee, radicchio, pancetta, walnuts, parmesan 12
- Kale & quinoa salad | broccoli, cauliflower, grapes, sunflower seeds, tahini vinaigrette 13

### Entrees

- Chef Nora's James Beard Blended Burger Project | 40% shiitake, 60% grass-fed beef, cheddar, arugula, sambal aioli 18
- Chicken breast | potato puree, swiss chard, salsa verde 24
- Tofu & black rice | eggplant, mushrooms, zucchini, carrot, ginger, spicy ponzu 15
- Flat iron steak | spinach, fingerling potatoes, chimichurri, red wine reduction 34
- Seared salmon | charred broccoli, baby carrots, thai chili bagna cauda 26

### Pizza

- Margherita | san marzano, basil, fior di latte, extra virgin olive oil 16
- Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 19
- Local | san marzano, sausage, pepperoni, goat cheese, tomatoes, mozzarella 19
- Funghi | béchamel sauce, wild mushrooms, arugula 20
- Pepperoni | san marzano, mozzarella 18