

BITES

warm olives 5 bread + butter 6
black garlic knots 9 mortadella + grissini 12

SMALLISH

savory pea custard,
potato crumble, pecorino 16

belgian endive, lemon,
creme fraiche, trout roe 17

carrot salad, sprouted rye berries,
pine nut vinaigrette, whipped feta 16

snapper crudo, buttermilk,
basil oil, leeks, mustard seed 19

gently poached shrimp,
castelvetrano salsa verde,
pistachios 17

romaine hearts, tahini caesar,
parmesan, boquerones,
baguette crisps 18

mushroom toast, bone marrow,
red cat, herb butter 18

brothy white beans, eggplant relish,
parmesan breadcrumbs 16

bangs island mussels,
saffron broth, thai basil, toast 20

PASTA

calamarata, braised squid,
pickled fresnos, breadcrumbs 27

mafaldine, lemon, creme fraiche,
sichuan chili oil 24

spaccatelli, trumpet mushrooms,
buckwheat, leeks, egg yolk 26

egg pappardelle,
whey braised pork shoulder,
spring pea tendrils 27

PIZZA

jersey tomato, mozzarella, basil 20

crimini mushrooms,
jersey tomato, pecorino 23

roasted allium, chive,
lemon, parmesan 22

black kale, artichoke hearts,
castelvetrano, burrata 24

pepperoni, roasted long hots,
house hot sauce 22

fennel sausage, red onion,
jersey tomato, oregano 24

*a 20% service charge is added to all checks for
hourly staff. tips for exceptional service are
appreciated, but not expected.*

*consuming raw and under-cooked foods may
increase your risk of food-borne illness.*

BIGGER

swordfish skewers, pine nuts + golden raisins,
dandelion green panzanella 34

pork milanese, celery root remoulade, horseradish 32

grilled hanger steak, juniper reduction,
crispy sunchokes + fingerlings, rosemary aioli 38

COCKTAILS 15

apparently not
mezcal, spiced pear,
amaro major, lemon, soda

sorcerer's discipline
tequila, black lime, suze,
green chili, yuzu

dirty gardener
gin, pickled vegetable
brine, gentian

no questions please
rose vodka, bergamot, lemon,
pink peppercorn, cardamaro

circa the block
coffee rum, brandy, benedictine,
cocchi di torino vermouth

from on down high
bourbon, five spice,
persimmon, sfumato, fig leaf

BEER + CIDER 9

von trapp
helles lager, *draft*, vt 4.9%

love city brewing
sisterly love pale, *draft*, pa 5.5%

new trail brewing
west coast IPA, *draft*, pa 6.5%

cigar city brewery
brown ale, *draft*, fl 5.5%

cider belly
dry cider, can, pa 6.5%

ZERO PROOF

ted seger 8
regal brew, pilsner, 0%

sneaking suspicion 13
cut above mezcal,
pentire seward, black lime

go brewing 8
sunshine state, tropical ipa, 0%

real piece of work 13
abstinence malt, blood orange,
apertif, free spirits vermouth, tonic

LEAVE IT TO US

75 per person

sit back, relax and let our
chefs guide your experience
through the menu

*participation of the entire table
is kindly requested*