



STARTERS

PORTOBELLO ^{GF} ^V marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

OCTOPUS ^{GF} char-grilled, lemongrass chimichurri, pickled watermelon, fennel, baby greens and herbs 18

THAI CHICKEN SATAY peanut-coconut sauce, peanuts, scallions, cilantro, slaw 12

SPANISH SAFFRON INFUZED SHRIMP COCKTAIL ^{GF} fresh tomato-horseradish sauce, baby greens, yuzu vinaigrette 15

TWISTED SPINACH-ARTICHOKE DIP ^V Locatelli cheese, Focaccia crostini 14

BEEF CARPACCIO ^{GF} herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

BUTTER GLAZED GIANT PRETZEL ^V Maldon salt, beer cheese, orange blossom honey mustard 19

ONION RING TOWER ^V beer battered, House ketchup and house aioli 12

TRADITIONAL BUFFALO CHICKEN WINGS ^{GF} Buffalo sauce, pickled celery, house slaw, smoked blue cheese dip 9

CRISPY CHICKEN DRUMS ^{GF} chipotle barbecue, slaw, cilantro, scallions, cotija 9

CRISPY CALAMARI STRIPS ^{GF} Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

ROASTED TOMATO-GARLIC-BASIL SOUP ^V Focaccia crostini, herb oil drizzle
Cup 5 Bowl 7

MAIN

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

PASTA BOWL San Marzano tomato-meat sauce, pecorino cream, herb oil, focaccia crostini 21

LONDON BROIL ^{GF} char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

ITALIAN MEATLOAF seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

BONELESS PORK CHOPS cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

CHICKEN TINGA EMPANADAS with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

CHAR-GRILLED HAWAIIAN MAHI MAHI pineapple salsa and glaze, achiote jasmine rice, roasted brussels sprouts 26

SEARED FISH CAKES ^{GF} assorted fish, lemon-caper crema, achiote jasmine rice, crispy brussels sprouts, house tartar sauce 23

STEAK OF THE DAY blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts
Market Price

WOODFIRED WILD CAUGHT NORWEGIAN SALMON ^{GF} balsamic-honey-mustard glaze, achiote jasmine rice, roasted brussels sprouts, crispy sweet potato 24

PANZANELLA SALAD romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18
Vegetarian version with grilled portobello 19

ENTRÉE CAESAR romaine hearts, arugula, baby kale, Castelvetro olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

^{GF} Denotes Gluten Free, ^V Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.

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SANDWICHES

includes house chips or house slaw, substitute Garden or Caesar salad for \$3, substitute waffle fries for \$4

HOUSE-GRIND PRIME BEEF BURGER Challah bun, baby greens, roma tomato-onion salsa, house aioli
8oz. - 15 or 2 (8oz.) - 21
Add: cheese +2, beer cheese +4, bacon +4

SHAVED BEEF "PHILLY" SANDWICH 8oz slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mì bread 15

SMOKED SCOTTISH SALMON "BLT" hickory bacon, heirloom tomato, baby greens, house aioli, Focaccia 18

"WEISSWURST" PORK SANDWICH pickled onions, whole grain mustard blend, baby greens, pretzel bun 13

CROQUE MONSIEUR woodfire oven baked, blackforest ham, gruyere, dijon, pecorino cream, crustless bread, arugula, heirloom tomato, lemon-garlic evoo 18

HERB CHICKEN WRAP romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14

BLACK BEAN-CORN BURGER ⑤ roma tomato-red onion salsa, baby greens, cilantro house aioli 14

WOODFIRED TURKEY BREAST shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

WOODFIRED OVEN

Roman Style Pizza (Gluten free option available)

MARGHERITA ⑤ San Marzano sauce, fresh mozzarella, basil, herb oil, heirloom tomato, citrus balsamic gastrique 17

GARLIC BIANCO ⑤ pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 18
Add Chicken +4

CHARCUTERIE San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 19

SEAFOOD pecorino cream, assorted fish, shrimp, heirloom tomato, red onion, arugula and lemon-garlic evoo 21

GARDEN ⑤ combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetro olives, portobello, lemon-garlic evoo 19

FIVE CHEESE ⑤ San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17
Add: pepperoni +4

CLASSIC PEPPERONI San Marzano sauce, aged mozzarella, pepperoni 15

SIDES

Slaw ⑥ ⑤ 4

Garden Salad ⑥ ⑤ 5

Caesar Salad 5

Potato Chips 4

Baked Potato ⑥ ⑤ 4

Deluxe Potato ⑥ 6

Roasted
Garlic Mashed
Potatoes ⑥ ⑤ 5

Roasted
Brussels Sprouts
⑥ ⑤ 5

Waffle Fries ⑤ 6

Beer Cheese ⑤ 4

HOUSE DRESSINGS

Smoked Blue Cheese-Roasted Shallot

Citrus Balsamic Vinaigrette

Traditional Caesar ⑥ ⑤

Buttermilk Ranch

Honey-Mustard

SWEET ENDINGS

Brownie Sundae 8

Dark Valrhona Chocolate Mousse ⑥ ⑤ 12

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