



BEFORE

OVEN WARMED OLIVES 10

lemon zest + herb oil

MEATBALLS 14

fresh tomato sauce, ground beef,
pecorino romano

CHEESE & CHARCUTERIE

ST. STEPHEN FOUR FAT FOWL 15

triple cream, soft ripened cheese

VERMONT CREAMERY CREMONT 12

double cream, cow & goat milk

CHEVRE 9

goat milk, lightly flavored with garlic &
olive oil

NETTLE MEADOW THREE SISTERS 12

sheep, cow & goat milk (sharp & tangy)

SERRANO HAM 15

Spanish serrano ham, cured 12mo

PROSCIUTTO 15

SOPPRESSATA 12

CRACKERS 7

CRACKERS (GF) 7

WOOD FIRED PIZZA

THE REGULAR 20

fresh mozzarella, basil, tomato sauce

BUDDY BOY 21

fresh mozzarella, spicy soppressata,
Mikes hot honey

JUST PEACHY 23

Local roasted peaches, ricotta & goat
cheese, finished with Mikes hot honey
and pistachios

FUN GUY 24

Roasted garlic sauce, gruyere, mushrooms,
spinach, roasted shallots, truffle oil

SWEET N SALTY 25

fresh goat cheese, fig compote,
prosciutto, roasted garlic, balsamic
drizzle and arugula

THE LOBSTA 30

local roasted corn, sundried tomatoes,
roasted garlic sauce and LOBSTER

*ADDED TOPPINGS ARE \$2.50/EA.
\$5.00/EA. FOR MEATS (SOPPRESSATA OR
PROSCIUTTO)

CHEF THEODORE MCLEMORE

