



## BEFORE

OVEN WARMED OLIVES 10

lemon zest + herb oil

Burrata 16

Burrata over a bed of arugula with a  
romesco sauce

MEATBALLS 14

fresh tomato sauce, ground beef,  
pecorino romano

## CHEESE & CHARCUTERIE

2 YEAR AGED CHEDDAR 12

Mellow tartness, creamy mouthfeel

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 KUNICK MINI 12

cow & goat milk (sharp & tangy)

PROSCIUTTO 15

SPECK 15

SOPPRESSATA STICK 12

HUMMUS 10

CRACKERS 7

CRACKERS (GF) 8

## 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

