

## antipasti

ARANCINI provolone, black garlic aioli	8
"GARLIC BREAD" parker house rolls, garlic butter, burrata, sea salt	12
THE BRASS RABBIT BOARD rabbit country pate, duck leg rilette, romano-palmer salumi, quadrello di bufalo, pecorino sardinia, giardiniera	25
HAMACHI CRUDO brokaw avocado, winter citrus, toasted seeds, extra virgin olive oil	16
SPICY GARDEN GREENS SALAD blood orange, <i>fennel</i> , pistachio, balsamic vinaigrette	12
LITTLE GEM CAESAR SALAD hand torn croutons, <i>radish</i> , parmigiano, creamy caesar dressing	13
CLAM CHOWDER made to order with bacon, potato, <i>fines herbes</i>	14
GULF SHRIMP A LA PLANCHA cocktail sauce, salsa verde	14
IACOPI FARMS BUTTER BEANS house cured pancetta, <i>kale</i> , aged balsamic vinegar, <i>sauerkraut</i>	9
ROASTED BRASSICAS toasted garlic, calabrian chile, bread crumbs	8
CRISPY FINGERLING POTATOES garlic aioli, <i>rosemary</i> , pecorino	7



## pasta {gluten free available upon request}

GNOCCHI AL TELEFONO san marzano tomato, basil, buffalo mozzarella	19
SPAGHETTINI CACIO E PEPE long pepper, pecorino sardinia, butter, chive	17
BLACK TRUFFLE CHEVOO FILLED SCARPINOCC preserved kumquat, chestnut honey, fennel pollen	19
SAFFRON TAGLIATELLE alaskan king crab, chive, meyer lemon	28
SQUID INK LINGUINE clams, gulf shrimp, spicy pork 'nduja, <i>fennel</i> , white wine	24
BUCATINI CARBONARA house cured guanciale, egg yolk, parmigiano, <i>parsley</i>	19
PRESTON FARMS RYE RIGATONI rabbit sugo, calabrian chile, olive pesto, <i>fava leaf</i> , basil, caciocavallo	25
BEET RADIATORE local beef ragu, creme fraiche, <i>kohlrabi</i> , <i>horseradish</i> , <i>parsley</i>	27

## large plates

SEARED RARE BIGEYE TUNA farro, olive- <i>fennel</i> relish, winter citrus, san marzano tomato	31
28-DAY DRY AGED RIBEYE STEAK wild mushrooms, black garlic chimichurri	45

*Items in italics indicate ingredients organically grown by Brad Agarter + Scott Pavlick at Chalk Hill Estate*

*william woodward - pastry chef*  
*joel whitaker - sous chef*  
*shane mcanelly - executive chef*

## cocktails

ALWAYS SUNNY IN CALIFORNIA amaro, cocchi americano, prosecco, soda	12
VESPER gin, vodka, kina l'aero d'or	12
6TH & HARRISON rye, falernum, fernet, lime, bitters	12
THE MOUNTAIN HARE blended scotch, cynar, lime, gomme syrup, bitters	12
PLAZA BLVD. rye, campari, coffee liqueur, maraschino, sweet vermouth absinthe, star anise	12
ROME WITH A VIEW aperol, elderflower, mezcal, lime	12



## wines by the glass

PROSECCO le colture, NV, italy	10
ROSE OF GRENACHE banshee, 2017, mendocino	13
CHARDONNAY chalk hill, 2017, sonoma coast	15
SAUVIGNON BLANC trione, 2017, russian river	12
RHONE WHITE BLEND front porch, 2016, russian river	14
PINOT NOIR lincourt, 2016, santa rita hills	14
ZINFANDEL limerick lane, 2016, russian river	12
CHIANTI CLASSICO piccini, DOCG 2015, italy	10
MERITAGE kuleto, 2015, napa valley	14
ACORN HILL "SUPER TUSCAN" acorn, 2013, russian river	15

## beer

DAD PANTS PILSNER   TAP barrel brothers	INDIA PALE ALE   TAP henhouse, IPA	7
POR QUE NO LAGER barrel brothers	LIQUIFICATION seismic, kolsch style ale	
HONEST DAY'S WORK henhouse, red eye saison	44 GIN & JUICY fogbelt, DIPA	
DARK SARCASM PORTER barrel brothers, barrel aged porter	NAMAZU seismic, pale ale	