

LES PLATS DU
GARDE MANGER
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MEAT \$ MP
CHEESE \$ MP

BRUSSELS SPROUT SALAD
delicata squash, fontina,
baby kale, toasted pepitas,
pomegranate, maple dijon
vinaigrette 16.

ORGANIC GREENS SALAD
radish, carrot,
croutons, cucumber,
red wine vinaigrette 12.

BIBB LETTUCE SALAD
chickpeas, ewe's blue,
pancetta, croutons,
pepperoncini vinaigrette 13.

HOT SMOKED SALMON SALAD
fingerling potatoes, braised
beets, candied almonds,
horseradish-buttermilk
dressing 16.

FRENCH FRIES 10.

SICILIAN PIZZA
hot soppressata, sherry reduction, parmesan,
banana peppers, arugula, lemon

MARGHERITA PIZZA
san marzano tomato, buffalo milk mozzarella, basil

RED LENTILS * VEGAN *
curried sweet potato, agave, swiss chard, flat bread

FRIED BOLOGNA SANDWICH
served on BAKER'S STREET honey wheat with whole grain
mustard, gruyère, delicata squash relish & a side salad

BRAISED OXTAIL
tripe, tomato sauce

HOUSE MADE BUCATINI
walnut pesto, house made ricotta, rapini, basil

CANNELLONI
red wine-braised lamb ragù, whipped ricotta,
mint pesto, toasted pine nuts

CORIANDER-BRAISED PORK SHANK
winter fregola, apricot, parsnip, harissa, yogurt

SCARLET SNAPPER
roasted brussels sprouts, carrot purée,
orange, chili, green olives, fennel pollen 35.

WINES BY THE GLASS

- SPARKLING
- 19. **RAVENTOS** CONCA D.R. ANOIA (Catalunya) 12.
 - CAVA'S HILL** CAVA ROSÉ (Catalunya) 10.
 - LA SPINETTA** MOSCATO (d'Asti) 12.
 - 14. **LE CULTURE** PROSECCO (Valdobbiadene) 10.
- ROSÉ + WHITES + ORANGE
- 13. **P. PRIEUR et FILS** PINOT NOIR (Sancerre) 10. ROSE
 - PERRIN** GRENACHE BLANC (Rhône) 10.
 - DOM. LAROCHE** CHARDONNAY (Languedoc) 10.
 - DOM. L'EPINAY** SAUVIGNON BLANC (France) 10.
 - 17. **BROADBENT** ENCRUZADO-MALVASIA (Portugal) 10.
 - LESTÈTES** CHENIN / SAUV BLANC (Languedoc) 12. ORANGE
 - LIVING ROOTS** DRY RIESLING (FLX) 12.
 - 15. **POCO A POCO** CHARDONNAY (Mendocino, CA) 12.
 - I FAVATI** GRECO di TUFO (Campania, Italy) 15.
 - LA MESMA** CORTESE (Gavi, Italy) 15.
- REDS
- 23. **SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
 - H. DO ESPORÃO** TRINCADEIRA (Alentejo) 10.
 - 24. **KOINÉ** PRIMITIVO (Puglia) 10.
 - McPHERSON** PINOT NOIR (Victoria, Australia) 12.
 - VIGNOBLES ARBEAU** NEGRETTE (France) 12.
 - 28. **BARRIQUE** CABERNET SAUVIGNON (Sonoma) 12.
 - IL VERRO** PALLAGRELLO NERO (Campania) 15.
 - POGGERINO** Sangiovese (Chianti Classico) 15.

GOOD LUCK BURGER
1 LB. house-ground, grass-fed local beef on brioche
with CUBA cheddar, vegetable slaw & fries 28.

THE STEAK
with rosemary, sea salt, olive oil
& side of market vegetables MP.

FRIED HALF CHICKEN
with nicky's pickies
28.

FROM THE SMOKEHOUSE: DUCK
smoked breast, pulled leg & texas-style sausage
with apple BBQ sauce, mustard & pickles 33.

SEASON'S SANGRIA
1/2 LITER CARAFE - SERVES FOUR 19.

NEAT FREAK
A DRAM OF FEATURED RARE
WHISKEY FROM OUR RESERVES 16.

- SARATOGA SPRINGS WATER** STILL OR SPARKLING 4.
- KELLY'S MARKET HOT APPLE CIDER** 5.
- JUST JUICE FOR LIFE GINGER TONIC** 6.
- KATBOOCHA KOMBUCHA** DAILY FLAVOR 7.
- LEMONADE** 3, FRESH-SQ. **ORGANIC ICED TEA** 3.
- FIZ ROOT BEER** 3. **MEXICAN COKE** 4.