

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

**MOROCCAN COUSCOUS SALAD**  
pickled roma beans, basil,  
feta cheese, carrot, roasted  
local mushrooms, dijon vin 16.

**ORGANIC GREENS SALAD**  
radish, carrot,  
croutons, cucumber,  
red wine vinaigrette 10.

**BIBB LETTUCE SALAD**  
chickpeas, ewe's blue,  
pancetta, croutons,  
pepperoncini vinaigrette 12.

**ROASTED VEGETABLE SALAD**  
romaine, cauliflower, broccoli,  
red onion, creamy dill dressing,  
toasted baguette 15.

**FRENCH FRIES** 10.

**SICILIAN PIZZA**  
hot soppressata, sherry reduction, parmesan,  
arugula, lemon

**MARGHERITA PIZZA**  
san marzano tomato, buffalo milk mozzarella, basil 13.

**RED LENTILS** \* VEGAN \*  
curried sweet potato, agave, swiss chard, flat bread 13.

**FRIED BOLOGNA SANDWICH**  
served on BAKER'S STREET honey wheat with whole grain  
mustard, gruyère, delicata squash relish & a side salad 17.

**BRAISED OXTAIL**  
tripe, tomato sauce 15.

**HOUSE MADE BUCATINI**  
walnut pesto, house made ricotta, rapini, basil 21.

**GEMELLI PASTA**  
pumpkin cream, maple sausage, whipped brie,  
bread crumbs 23.

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

**WINES BY THE GLASS**

- SPARKLING
- RAVENTOS** CONCA D.R. ANOIA (Catalunya) 12.
  - 16. **CAVA'S HILL** CAVA ROSÉ (Catalunya) 10.
  - LA SPINETTA** MOSCATO (d'Asti) 12.
  - 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.
  - BROADBENT** ENCRUZADO-MALVASIA (Portugal) 10.
  - 17. **LESTÈTES** CHENIN / SAUV BLANC (Languedoc) 12. ORANGE
  - LIVING ROOTS** DRY RIESLING (FLX) 12.
  - POCO A POCO** CHARDONNAY (Mendocino, CA) 12.
  - I FAVATI** GRECO di TUFO (Campania, Italy) 15.
  - LA MESMA** CORTESE (Gavi, Italy) 15.
- REDS
- 21. **SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
  - H. DO ESPORÃO** TRINCADEIRA (Alentejo) 10.
  - KOINÉ** PRIMITIVO (Puglia) 10.
  - McPHERSON** PINOT NOIR (Victoria, Australia) 12.
  - 23. **VIGNOBLES ARBEAU** NEGRETTE (France) 12.
  - BARRIQUE** CABERNET SAUVIGNON (Sonoma) 12.
  - IL VERRO** PALLAGRELLO NERO (Campania) 15.
  - POGGERINO** Sangiovese (Chianti Classico) 15.

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

<p><b>GOOD LUCK BURGER</b> 1 LB. house-ground, grass-fed local beef on brioche with CUBA cheddar, vegetable slaw &amp; fries 28.</p> <hr/> <p><b>FRIED HALF CHICKEN</b> with nicky's pickies 28.</p>	<p><b>THE STEAK</b> with rosemary, sea salt, olive oil &amp; side of market vegetables MP.</p> <hr/> <p><b>FROM THE SMOKEHOUSE: DUCK</b> smoked breast, pulled leg &amp; texas-style sausage with apple BBQ sauce, mustard &amp; pickles 33.</p>
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