



**WINE FLIGHTS** *optional wines selections to pair with each course*

**STARTER: VERMENTINO**

**MAIN: CARIGNANE**

**DESSERT: DESSERT WINE**

**19**

## STARTERS

### BEET SALAD

Chioggia & red beets, beet aioli, arugula, shallot vinaigrette, dukkah, vegan feta (v)(gf)

### TOMATO BISQUE

lime crema, parsley (v)(gf)  
add grilled cheese 8

### FRENCH ONION DIP

cashew cream cheese, caramelized onion, chives, crostini (v)(\*gf)

### CRAB CAKES

jackfruit, nori remoulade, parsley (v)(gf)

## MAINS

### CASSOULET

Rancho Gordo cassoulet beans, root vegetables, vegan sausage, walnut parmesan, parsley, garlic-rosemary bread (v)(\*gf)

### BOLOGNESE

fettucine, lentil-bolognese, walnut parmesan, parsley, extra virgin olive oil (v)

### CIOPPINO

Alaskan cod, mussels, Bay scallops, shrimp, garlic tomato broth, fennel, grilled herb toast (\*gf)

### STEAK & FRITES

New York strip steak<sup>†</sup>, horseradish aioli, hand-cut garlic-parmesan Chipperbec fries, parmesan, fresh herb (gf)

## DESSERTS

### BUTTERSCOTCH BUDINO

Italian butterscotch pudding, caramel, sea salt (gf)

### CHOCOLATE MOUSSE

chocolate, pistachio, berry coulis (v)(gf)

### CARROT CAKE

vegan cream cheese frosting, walnut dust (v)

menu is not available to-go or during brunch hours