

SNACKS

>>> **GLAZED CINNAMON ROLLS** // 9.5
house-made, sticky goodness

MEATBALLS // 15
chicken meatballs, organic tomato sauce,
house-made garlic rosemary bread

>>> **GARLIC ROSEMARY BREAD PUFFS** // 13 *VG*
house-sourdough bread, parmesan, provolone
asiago whip

HUMMUS // 12 *VG*
seasonal hummus, fresh veggies, house-made
sourdough bread

SALADS

+ rotisserie or milanese chicken // 5

>>> **CAESAR** // 9/14
little gem, grana padano, house-cured egg yolk,
house made croutons

SIMPLE // 8/13 *GF/VG*
mixed greens, fennel, carrot, watermelon radish,
tomato, cucumber, red wine vinaigrette

MEDITERRANEAN // 13.5 *GF/VG*
seasonal hummus, tomatoes, cucumbers, olives,
red onions, capers, feta, red wine vinaigrette,
house-made sourdough bread

>>> **WORKSHOP** // 10/16
calabrese salami, provolone, red onion, roasted
pepper, bacon, olive, tomato, pepperoncini,
balsamic vinaigrette

SIDES

applewood smoked bacon // 3
house-made spicy maple sausage // 3
roasted calabrian potatoes // 4
house-made biscuit + local jam // 3.5
english muffin + local jam // 3
farm egg any style // 3
fresh fruit // 4

GET IT ON!

FROSÉ // 3	SANGRIA // 6
MIMOSA // 4 oj, blackberry, pineapple	ESPRESSO MARTINI // 6
MIMOSA CARAFE // 14 800ml // 5.5 glasses	BLOODY MARY // 6
	IRISH NITRO // 6

BRUNCH

CHICKEN + WAFFLES // 19.5
belgian waffle, crispy chicken tenders, sunny side farm
egg, house sausage gravy, bourbon syrup

>>> **BREAKFAST SANDWICH** // 15
house-made spicy maple sausage, bacon, sunny side farm egg,
smoked cheddar, calabrian aioli, tomato, dressed arugula,
brioche bun, roasted calabrian potatoes

GOAT CHEESE + EGG WHITE OMELET // 14.5
goat cheese, spinach, mushrooms, roasted calabrian potatoes,
dressed arugula

BLUEBERRY FRENCH TOAST // 13.5 *VG*
bourbon cream, blueberry compote, lemon crust crumble,
vanilla whipped cream

>>> **FARMHOUSE BREAKFAST** // 13.5
2 farm eggs any style, bacon, roasted calabrian potatoes,
house-made biscuit or english muffin + local jam

PROSCIUTTO EGGS BENEDICT // 16
prosutto pronto panino, hollandaise sauce, poached farm
egg, dressed arugula, whipped ricotta, english muffin,
roasted calabrian potatoes

SMOKED SALMON PIE // 19
icelandic smoked salmon, ricotta, red onion, dill, capers,
house-cured egg yolk, lemon

>>> **HANGOVER WAGYU SMASH BURGER** // 17.5
sunny side farm egg, american cheese, pickled red onion,
fresh jalapeno, pickle, calabrian chili aioli , brioche bun, fries

KID'S 12 AND UNDER

>>> chocolate chip waffle //6 <i>VG</i>	pepperoni pizza // 9
chocolate chip pancake //6 <i>VG</i>	crispy strips <i>with fries</i> // 7
eggs + bacon // 6	mac + cheese // 7
cheese pizza // 8 <i>VG</i>	pasta <i>butter or red sauce</i> // 8

PIES NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOUR, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

UNIT

MARGHERITA *VG* // organic tomato sauce, fresh mozzarella, basil, sea salt

18

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella

20

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella

19

SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian chili oil,
organic tomato sauce, fresh mozzarella

21

>>> **PROSCIUTTO** // prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta,
parmesan, balsamic

21

CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella

19

MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina

18

VEGGIE *VG* // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon,
fresh mozzarella

18

GLUTEN FRIENDLY CRUST

+4

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato, hot honey // 4

FOR PARTIES OF 8 OR MORE A 20% GRATUITY MAY BE ADDED TO YOUR FINAL BILL.

COCKTAILS

- HUGO SPRITZ // 14

st. germain, ramazzotti rosato, prosecco, lime, soda
- FROSÉ // 13

gin, aperol, rosé, fresh strawberries, rosemary, lemon
- SANGRIA // 13

sangria, vodka, gin, roasted rosemary lemonade
- >>> PINEAPPLE HABAÑERO MARGARITA // 15

hornitos plata tequila, cointreau, pineapple habañero puree, pineapple juice, lime juice
- ESPRESSO MARTINI // 13.5

new amsterdam vodka, espresso, kahlúa, bailey's
- >>> BLACKBERRY SMASH // 14.5

tito's vodka, blackberry, lemon, mint, soda
- ITALIAN SWIRL MARGARITA // 13

tequila, cointreau, fresh lime + lemon juice, palladio rosso swirl
- CLASSIC ROCKS MARGARITA // 14

espolón blanco tequila, cointreau, agave, lime
- RASPBERRY LEMONADE // 14

western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- SMOKED OLD FASHIONED // 15

bulleit rye, raw sugar cube, house bitters, maple bourbon syrup

MOCKTAILS

- PIÑA // 6

coconut cream, pineapple juice, lime juice, lemon juice, topo chico
- BLUEBERRY // 6

blueberry syrup, lemon juice, agave, topo chico

BEER

- ON TAP

MODELO // 8

MICH ULTRA // 6

COMMUNITY MOSAIC IPA // 10

DEEP ELLUM DALLAS BLONDE // 9

MANHATTAN PROJECT HALF LIFE HAZY IPA // 9

THE BIG GERMAN // 8

OAK CLIFF HEFEWEIZEN // 8

- BOTTLES + CANS

MILLER LIGHT // 5.5

COORS LIGHTS // 5.5

DOS XX // 6

UPSIDE DAWN NA // 5

NON-ALCOHOLIC

- HOUSE-MADE ROASTED ROSEMARY LEMONADE // 4

ARNOLD PALMER // 4

SAINT ARNOLD ROOT BEER // 3.5

BLACK ICED TEA // 3

SOFT DRINKS // 2.5

TOPO CHICO // 4

HAPPY HOUR

DINE-IN ONLY
(MONDAY- FRIDAY // 11AM-6PM)



\$4 MIMOSAS
\$4 FROSÉ
\$5 TAP BEER
\$8 SELECT WINES
\$9 COCKTAILS
\$8/\$9/\$10 SELECT 10" PIES

WINE FROM THE CASK

	50Z	80Z	CARAFFE 5.5GL
WHITE			
PINOT GRIGIO, SCARPETTA // FRIULI	11	17	55
SAUVIGNON BLANC, MOHUA // NEW ZEALAND	11	17	55
SAUVIGNON BLANC, ST. SUPERY // NAPA	15	23	70
CHARDONNAY, SEAGLASS // SANTA BARBARA	12	17	55
CHARDONNAY, AUSTIN HOPE // PASO ROBLES	15	23	70
CHARDONNAY, CROSSBARN BY PAUL HOBBS // SONOMA	17	26	80
SPARKLING/ROSÉ			
SPARKLING, UNE FEMME “THE BETTY” // CA	11	16	50
ROSÉ, MAISON SALEYA // PROVENCE	12	17	55
RED			
SANGIOVESE, STOLPMAN “LOVE YOU BUNCHES” // SANTA BARBARA	16	24	75
PINOT NOIR, PALI // SONOMA COAST	12	19	60
PINOT NOIR, KEN WRIGHT // WILLAMETTE VALLEY	17	26	80
BARBERA, TIAMO // PIEDMONT	11	17	55
COTES DU RHONE, PERRIN // RHONE	11	17	55
CABERNET SAUVIGNON, FREAKSHOW // PASO ROBLES	14	22	70
CABERNET SAUVIGNON, ROBERT HALL // PASO ROBLES	12	19	60
CABERNET SAUVIGNON, GOLDSCHMIDT “KATHERINE” // SONOMA COUNTY	17	26	80

BOTTLED WINE (1/2 OFF SELECT BOTTLE WINES ALL DAY WEDNESDAYS*)

	BTL
WHITE	
PINOT GRIGIO, LIVIO FELLUGA // FRIULI*	59
CHARDONNAY, CAKEBREAD // NAPA VALLEY	69
CHARDONNAY, FLOWERS // SONOMA	89
SPARKLING/ROSÉ	
PROSECCO, MIONETTO “BRUT” // TREVISO	45
SPARKLING, ROEDERER ESTATE “BRUT” // ANDERSON VALLEY	74
ROSÉ, CHATEAU D’ESCLANS “WHISPERING ANGEL” // PROVENCE*	55
RED	
NEBBIOLO, MICHELLE CHIARLO IL PRINCIPE // LANGE*	49
RED BLEND, FERRARI CARANO “SIENNA” // SONOMA*	59
MALBEC, EMILIANA ORGANIC “NATURA” // RAPEL VALLEY	32
CABERNET SAUVIGNON, FAUST // NAPA	98