

STARTERS.

TUSCAN WHITE BEAN SOUP pancetta, parmesan, crostini	9.
LOBSTER SLIDER mayo, lemon, tarragon	9. ea
CRISPY SHRIMP TACO avocado, red onion, aji crema	6. ea
MEATBALLS mozzarella, basil, tomato	10.
WOOD FIRED VEGGIES (v) (g) heirloom carrot & cauliflower, roasted garlic yogurt, chili vinaigrette	11.
*CHARCUTERIE BOARD bresaola, soppressata, saint andré triple crème, jasper hill cave aged cheddar, mostarda, marinated olives	16.

SALADS.

KALE SALAD (v) (g) brussels sprouts, parmesan, hazelnuts, verjus	13.
BEEF & BURRATA (v) roasted beet tartare, arugula, crostini	13.
GREEK SALAD (v) feta, za'atar pita chips, olives, onion, cucumber, tomato, peppadew hummus, creamy feta dressing	13.
ROASTED FIG WEDGE (g) boston bibb, spiced walnuts, candied bacon, gorgonzola fondue	13.
COBB SALAD (g) chicken, bleu cheese, bacon, avocado, tomato, cucumber, egg, balsamic vinaigrette	16.

add falafel to any salad 6.
add chicken or *shrimp to any salad 7.
add *steak or *salmon to any salad 9.

SANDWICHES.

SMOKY PEPPER GRILLED CHEESE (v) manchego, house boursin, crispy shallots smoky pepper jam	13.
*BURGER cheddar, LTO, pickles, fries	15.
REUBEN sauerkraut, swiss, thousand island	15.
FALAFEL PLATE (v) spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	16.

ENTREES.

CHICKEN SAUSAGE & RABE CAVATELLI cauliflower, raisins, pecorino, fresno chili	19.
NFC fried chicken, gravy, biscuit, mashed potato, slaw	19.
TAGLIATELLE & MEATBALLS house-made pasta, tomato, basil, parmesan	20.
BOLOGNESE veal, pork, beef, mascarpone, herbs	21.
ROASTED B&E CHICKEN brussels sprouts, vadouvan squash puree, spaetzle, cider jus	21.
*MISO GLAZED SALMON sticky rice, ginger lemongrass broth, bok choy	26.
*GRILLED FLAT IRON STEAK crispy scallion polenta, charred broccoli, chimichurri	26.



SNACKS.

POPCORN (g) bacon, caramel	5.
SWEET & SPICY PEANUTS (v) (g)	5.
STUFFED PEPPADEWS (v) (g) feta, honey	5.
CHARRED BROCCOLI (v) (g) chimichurri	7.
FRIES	7.
TRUFFLE FRIES parmesan, rosemary aioli	9.
STICKY WINGS spicy soy glaze	10.
CHIPS & DIPS (v) cajun corn chips, salsa, guacamole	12.

FLATBREADS.

TOMATO & MOZZARELLA (v) basil, evoo add pepperoni 2.	14.
BACON & SQUASH fresh mozzarella, house boursin, crispy kale	15.
WILD MUSHROOM (v) fontina, ricotta, caramelized onion, truffle oil	16.
*SEARED TUNA spicy aioli, crispy shallots, arugula, cucumber, ponzu	17.

our flatbreads are available on a
gluten free basil crust

(v) vegetarian
(g) available gluten free

*Consumer Advisory: These items
may be served raw or undercooked.
Consuming raw or undercooked
meats, poultry, seafood,
shellfish or eggs may increase
your risk of foodborne illness.

Before placing your order,
please inform your server if
a person in your party
has a food allergy.