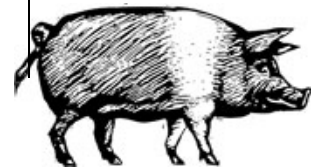




PIATTINI	ANTIPASI	PIZZA	PASTA	LARGE PLATES
<b>PIG MACS</b> 10 PORK BELLY ONION LETTUCE PICKLE SECRET SAUCE (FOR YOU LOUIE!!)  <b>DEVILED FARM EGGS</b> 12 SMKD TROUT ROE CHIVES  <b>GRILLED FENNEL SAUSAGE</b> 12 WHITE BEANS ROSEMARY GARLIC HOUSE PANCETTA  <b>TUNA TARTARE</b> 13 AVOCADO FRESNO CHILI CILANTRO RED ONION*  <b>FRIED OYSTER SLIDERS</b> 12 KOREAN KIMCHI CILANTRO PEANUTS CHILI MAYONNAISE	<b>MEATBALLS</b> 13 TOMATO GRILLED BREAD BASIL BURRATA  <b>LOCAL CATCH CEVICHE</b> 16 AVOCADO CILANTRO CHILI*  <b>OCTOPUS CARPACCIO</b> 16 TOMATO CUCUMBER TAGGIASCA OLIVE OREGANO  <b>MUSSELS</b> 14 N'DUJA BROTH GRILLED BREAD CHIVES  <b>PROSCIUTTO</b> 14 CANTALOUPE SCALLION BREAD BUTTER  <b>MARKET OYSTERS</b> ASK SERVER FOR SELECTIONS*  6 OYSTERS 18 12 OYSTERS 36	<b>MODENA</b> 13 PANCETTA HOUSE RICOTTA BRUSSEL SPROUT GARLIC CHIPS  <b>LITTLE ITALY</b> 13 FRIED MEATBALLS PICKLED PEPPERS TOMATO PROVOLONE  <b>CLASSICO</b> 13 TOMATO MOZZARELLA BASIL  <b>NOTORIOUS PIG</b> 13 PORK SHOULDER KALE FIRE ONIONS MOZZARELLA FENNEL POLLEN  <b>HAWAII-FIVE-O</b> 13 NUESKES BACON PINEAPPLE JALAPENO TOMATO MOZZARELLA	<b>BAKED ZITI</b> 16 BOLOGNESE MILK RICOTTA PARMIGIANO BASIL  <b>ROMAN RAMEN</b> 16 SHRIMP PORK BELLY MUSSELS SAUSAGE FRIED FARM EGG  <b>CAVATELLI</b> 16 SHORTTRIB RADICCHIO RED WINE FONTINA  <b>TORCHIO</b> 16 CHICKEN LIVER CARM. CIPOLLINI PARMIGIANO MARSALA SAGE	<b>BT BURGER</b> 22 BEEF SHORTTRIB BRISKET BLEND BURRATA ONIONS  <b>SALMON</b> 24 MELTED LEEKS POTATO-LEEK SOUP TOASTED BRIOCHE NEUSKES BACON  <b>BRICK CHICKEN</b> 27 CARM. SPROUTS FOIE GRAS BUTTER SHOESTRINGS  <b>GRILLED BEEF HANGER STEAK</b> 28 WHIPPED LARDO BAKED POTATO TOMATO CHARRED ONION  <b>SPECK WRAPPED PORK LOIN</b> 26 SICILIAN POATOTES KALE NATURAL JUS  <b>WE EAT VEGGIES</b> 22 SEASONAL GRILLED & ROASTED VEGGIES



### SNACKS 6

HOUSE FRIES & ANCHOVY MAYONNAISE  
 FRIED PIGS EARS, FENNEL-CHILI SALT  
 WISCONSIN CHEDDAR CHEESE CURDS

### SALADS 9

CAULIFLOWER, CURRANTS, MARCONA SCALLION  
 GREENS, LEMON, WHITE BALSAMIC, CHIVES  
 KALE SALAD, APPLE, WALNUT, BURRATA

- \* UNDERCOOKED FISH SHELLFISH, EGGS OR MEAT INCREASED THE RISK OF FOODBORNE ILLNESSES.
- \* EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES. SHOULD WE BE UNABLE TO DO SO, WE APOLOGIZE IN ADVANCE.
- \* THERE IS RISK ASSOCIATED WITH EATING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.
- \* 20% GRATUITY WILL BE ADDED FOR PARTIES OF FIVE OR MORE.



CRAFT	CLASSICS	ALL SPIRIT	BIRRA	VINO
<b>GREEN GODDESS</b> 13 FORD'S GIN MONTENEGRO LEMON MATCHA TEA	<b>WEST LAKE</b> 13 BT RUM BLEND STIGGINS' RUM PASSION FRUIT ST. GEORGE BRUTO PINEAPPLE & LIME	<b>TURN OF THE CENTURY</b> 13 FORD'S GIN COCCHI AMERICANO CRÈME DE CACAO CAMPARI ROSEMARY TINTURE	<b>CIGAR CITY</b> 6 TAMPA STYLE LAGER 4.5%	<b>MARSURET</b> 12 PROSECCO BRUT
<b>GRAPEFUL DEAD</b> 13 PISCO GRA'IT GRAPPA AGED SHERRY RED WINE SYRUP	<b>THE CORPSE REVIVER #4</b> 13 RITTENHOUSE RYE Y. CHARTREUSE FERNET BRANCA MOLE BITTERS	<b>DUTCH CHERRY</b> 13 BARREL AGED GENEVER MARASCHINO CHERRY BARK BITTERS CARPANO ANTICO	<b>MILLER LITE</b> MILWAUKEE 5 4.2%	<b>ZENATO</b> 12 LUGANA WHITE
<b>SKOL SISTER</b> 13 AQUAVIT OVERHOLT RYE PINEAPPLE FENNEL POLLEN	<b>AQUEDUCT</b> 13 TITOS VODKA APRICOT LIQUEUR ORANGE CURACAO LIME	<b>BASILICA</b> 13 MEDLEY BOURBON APEROL CARPANO ANTICA BURNT ORANGE	<b>AMSTEL LIGHT</b> 6 HOLLAND LAGER 4.6%	<b>TRAMIN</b> 12 CHARDONNAY
<b>LAST DRAGON</b> 13 ST GEORGE TERROIR GIN ST. GEORGE BRUTO PASSION FRUIT LIME & SAGE	<b>EVA PERÓN</b> 13 CANTON GINGER FERNET BRANCA SWEET VERMOUTH LIME GINGER BEER	<b>DUPP'S SECRET</b> 13 G. DICKEL RYE CHINA CHINA MARASCHINO CHERRY HEERING ORANGE ZEST	<b>JDUBS</b> 6 <b>POOLSIDE KOLSCH</b> SARASOTA 5.0%	<b>P. BLANCK</b> 12 RIESLING
<b>AMONGST THE SHADOWS</b> 13 CACHACA AMBURANA CRÈME DE MURE LIME CHAI TEA SYRUP	<b>THE STANCHEZ</b> 13 MILAGRO REPO. MONTENEGRO PEACH HABANERO	<b>THE SMOKEY GIUSEPPE</b> 13 SAN JUAN MEZCAL SWEET VERMOUTH GRAN CLASSICO CAMPARI THYME TINTURE	<b>MENABREA</b> 8 AMBRATA ITALIA AMBER 5.0%	<b>LE MONDE</b> 12 PINOT GRIGIO
<b>MANZANITA</b> 13 GRA'IT GRAPPA LEMON BECHEROVKA APPLE SYRUP	<b>THE SPANIARD</b> 13 TEMPLETON RYE FERNET BRANCA ALMOND EAST INDIA SHERRY		<b>MENABREA</b> 8 BIONDE ITALIA LAGER 4.8%	<b>CASTELLO DI NEIVE</b> PINOT NOIR 12
			<b>G-MAC'S</b> 6 <b>CELTIC PALE ALE</b> GOLF BREWING HOBE SOUND FL. 5.0%	<b>ELIO PERRONE</b> BARBERA D'ASTI 12
			<b>INDUSTRY</b> <b>STANDARD</b> 12 PBR TALLBOY AND A SHOT OF FERNET	<b>ALTESINO</b> <b>ROSSO ALTESINO</b> 12 TUSCAN BLEND
				<b>BROADSIDE</b> 12 CABERNET

### AMARO E VERMOUTH 12

MONTENEGRO (EMILIA ROMAGNA)  
AMARO NONINO (FRIULI)  
PUNT E MES (PIEMONTE)

FRATELLI AVERNA (SICILIA)  
FERNET BRANCA (LOMBARDIA)  
CARDAMARO (PIEMONTE)  
RAMAZOTTI (PIEMONTE)

### ALTRI LIQUORI 12

TULIA LIMONCELLO (OUR KITCHEN)  
BECHEROVKA (CZECH)  
MAURIN QUINA (FRANCE)  
BENEDICTINE (FRANCE)

