



FAMILY STYLE

## FOR THE TABLE

ROSEMARY FOCCACIA *with cultured butter*

## APPETIZERS *served family style (please select 3)*

**FRESH MOZZARELLA**  
*made to order, with foccacia  
& roasted garlic herb butter*

**"RAMEN-SPICED" SHISHITOS**  
*miso ranch*

**BUTCHER'S MEATBALLS**  
*grana, ricotta, sauce, crusty bread*

**HUMMUS**  
*crispy chickpeas, cucumber*

**FRIED CHICKEN SLIDERS**  
*buttermilk, bacon butter, hot sauce*

**MARGHERITA FLATBREAD**  
*sauce, basil, fresh mozzarella, grana-padano*

**PEPERONI FLATBREAD**  
*smoked mozz, pickled chiles, honey*

**ROASTED MUSHROOM FLATBREAD**  
*alpha tolman, kale, shallot confit*

## SALAD *individually plated*

ARUGULA *lemon vinaigrette, tomato, fennel, onion, parmigiano-reggiano*

## ENTRÉES *served family style (please select 3)*

**ROASTED CHICKEN**  
*lemon, garlic, butter, herbs,  
served with natural jus*

**HANGER STEAK**

**TWIN PORK CHOPS**  
*grilled plumbs,  
honey red wine vinegar gastrique*

**RIGATONI**  
*lamb ragu, parmigiano-reggiano,  
black truffle*

**TRUE NORTH SALMON**  
*heirloom carrots, charred lemon, aleppo, evoo*

**MAC & CHEESE**  
*shells, grafion cheddar, buttered crumbs*

## SIDES *served family style (please select 3)*

**MASHED POTATOES**  
*white truffle, butter*

**CHARRED CORN**  
*pickled ginger, garlic, scallion, gochujang aioli*

**EGGPLANT FRENCH FRIES,  
CURRY AIOLI**

**GRILLED ASPARAGUS**  
*prosciutto butter, preserved lemon*

**SAUTÉED SPINACH**

**WILD AND CULTIVATED MUSHROOMS**

## DESSERT *individually plated*

CHEF'S DAILY SELECTION

