



LUNCH

PERSONAL FLATBREAD & SALAD | 15.00

choice of flatbread below & house salad

**GLUTEN FREE CRUST AVAILABLE

CLASSICO FLATBREAD

pomodoro sauce | burrata | basil | sea salt

QUATTRO FORMAGGIO FLATBREAD

fontina | parmigiano | chevre |
white cheddar | garlic & herbs

CALIFORNIA FLATBREAD

swiss | chicken | bacon |
avocado | tomato | greens

DIAVOLO FLATBREAD

pomodoro sauce | fontina |
rustic pepperoni | 'nduja | calabrian chili oil

HOUSE SALAD

greens | shallots | tomato | crouton | olive oil

ALTERNATIVE DRESSINGS:

Balsamic Vinaigrette

Citrus Vinaigrette

Black Pepper Parmesan

DINNER

3 COURSES | 35.00

RECOMMENDED WINE PAIRINGS PROVIDED

I. EGGS & BACON SALAD

63° egg | candied pork belly | pecorino meringue |
basil-macerated peaches | savory sabyon |
smoked egg yolk | everything spice crostini

CORTESE, GAVI DI GAVI...ITALY | 13/42

pear, lemon dried grass, rich mouthfeel

II. WATERMELON GAZPACHO

chilled gazpacho | compressed melon salad

PROSECCO, GARDIZ...ITALY | 10/30

white peach, tangy tangerine, smooth & crisp finish

III. STEAK ROULADE

prime beef stuffed with Swede Point Chevre,
roasted red pepper & power greens |
creamed Iowa sweet corn | sauce au poivre | herb salad

BLEND, DUO...ITALY | 13/42

*blend of Corvina & Cabernet Franc, oak spice,
grilled herb, black cherry, juicy medium-bodied*



ANDREW PHELPS, EXECUTIVE CHEF

Menu Printed 08/21/2020