

PUBLIC LUNCH

SAVORY SPECIALS

THE FRIED EGG SANDO with prosciutto, arugula, tomato, provolone, pommery mayo on our daily fresh made bagel ... 12

BAGEL & LOX - cold smoked sustainable salmon, brie, pickled squash, arugula, house-made bagel with caper mayo ... 15

AVOCADO TOAST  - smashed avocado, red onion, pickled chilies, cilantro, country loaf ... 12
ADD ONS... sliced tomatoes .50, provolone cheese .75, prosciutto 2.00, or fried egg 1.00

CAPRESE TARTINE  heirloom tomato, basil pesto, fior di latte, red onion, spinach, focaccia ... 15

CRUST-LESS QUICHE BY THE SLICE  - meat.. 11.50 - vegetarian.. 10.50

SALADS & SOUP

CHORIZO STEW hungarian chorizo, sweet potato, corn, tomato broth, country loaf ... 14

POTATO & LEEK SOUP  classically prepared yukon gold potato, leek & chive soup, grilled country loaf ... 13

MARINATED KALE CAESAR with fried focaccia crumb, 2-year asiago, bacon lardons, burnt lemon ... 14

PANZANELLA  heirloom tomatoes, toasted croutons, basil pesto, cucumber, onion, white balsamic ... 15

HOT OFF THE PRESSED SANDWICHES

GRILLED CHEESE  scamorza, smoked cheddar, gruyere, honey buttered country loaf ... 15

THE MORTY shaved mortadella, pistachio pesto, brie, arugula, red onion jam, focaccia ... 17

PULLED PIG  - slow cooked pork shoulder, chorizo barbecue sauce, chopped pickles, on fresh baked baguette ... 17

FIGBERT windy view farm nitrate-free smoked ham, fig jam, camembert, arugula, focaccia ... 16

HOAGIE spicy soppressata, genoa salami, pommery mayo, spinach, provolone, pickles, baguette ... 15

PERUVIAN CHICKEN herb marinated grilled chicken, green chili sauce, smashed avocado, red onion, grilled country loaf ... 17

BEEF MELT slow cooked brisket, charred poblano, bell pepper, red onion, beef demi, gruyere, baguette ... 17

PANUOZZOS PUH-NWOHT-ZO

SOPPRESSATA calabrese soppressata, smoked scamorza, herb honey, basil, roasted poblano peppers ... 17

CAPRESE  heirloom tomatoes, basil, fior di latte, balsamic reduction, maldon salt ... 16

CHICKEN CAESAR roasted chicken, marinated kale, green goddess dressing, bacon lardons & asiago ... 17

PIZZAS (PLEASE ALLOW 15 MINUTES AFTER ORDERING)

MARGHERITA  san marzano tomato sauce, fior di latte, basil pesto ... 21

PINEAPPLE san marzano tomato sauce, pepperoni, pineapple, fresh jalapeño, mozzarella ... 24

PEPPERONI san marzano tomato sauce, pepperoni, house mozzarella, basil pesto ... 23

SOPRESSATA san marzano tomato sauce, hot soppressata, buffalo mozzarella, herb honey ... 24

COMBO san marzano tomato sauce, pepperoni, sausage, red onion, castelvetro olives, mozzarella, basil pesto ... 26

PEAR & GORGONZOLA  garlic cream, poached pear, caramelized onions, walnut crumble, arugula, balsamic reduction ... 23

FIG & PIG garlic cream sauce, figs, bacon lardons, arugula, hot honey ... 26

FUNGI  white sauce, maitake, cinnamon caps, cremini, kaltbach truffle ... 27

All breads and pastries are baked in house daily - Pastry Chef, Elisa Velazques
Chef de Cuisine, Josh McCarty