

PUBLIC LUNCH

SAVORY SPECIALS

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

BAGEL & LOX – cold smoked sustainable salmon, riopelle de l'isle , pickled squash, arugula, house-made bagel with caper cream cheese ... 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

CRUSTLESS 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 provalone, gruyere, honey buttered country bread ... 15

THE MORTY shaved mortadella, pistachio pesto, le riopelle de l'isle, 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 bread ... 17

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

CAPICOLA san marzano tomato sauce, coppa, castelvetro olives, artichoke hearts, red onion, buffalo mozzarella ... 25

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

MORTADELLA pistachio pesto, fior di latte, red onion, shaved mortadella, chopped pistachios ... 26

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