



Small Plates

ONION DIP \$10

Caramelized Onions, Chives, Creme Fraiche,
Potato Chips -- (VG)

SHRIMP COCKTAIL \$13

Cocktail Sauce, Dill Remoulade, Lemon -- (GF)

ARANCINI \$12

Arborio Rice, Tomato, Basil, Parmesan -- (VG)

CHICKEN WINGS \$14

Calabrian Chili, Honey, Oregano -- (GF)

CORN CHOWDER \$13

Fingerling Potatoes, Fried Pancetta, Crema --
(VG*)

CAESAR SALAD \$16

Baby Gem, Garlic Croutons, Boquerones --
(VG*) (GF*)

Add Grilled Chicken - \$5 | Poached Shrimp - \$7

Large Plates

STEAK FRITES* \$33

Diane Sauce, French Fries, Dijonaise -- (GF)

CHICKEN MILANESE \$27

Sweet Chili Vinaigrette, Lemongrass Aioli, Spring
Greens

CRISPY SALMON* \$29

Swiss Chard, Tokyo Turnips, Sauce Vierge --
(GF)

MUSHROOM RAGOUT \$26

Ricotta Polenta, Puffed Grains, Amaranth --
(VG) (V*)

Add Poached Farm Egg - \$5

Sandwiches

Served with Salad or French Fries

Add Bacon - \$6

MUSHROOM AU JUS \$25

Mixed Mushrooms, Tetilla Cheese, Sourdough --
(VG)

CLASSIC REUBEN \$26

Housemade Corned Beef, Marble Rye, Swiss

PATCHWORK BURGER* \$26

Brioche, Swiss, House Ketchup, French Fries

(VG) - Vegetarian | (V) - Vegan | (GF) - Gluten Free | (*) - w/ Mods

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% AUTOMATIC GRATUITY