



SNACKS

Spiced Homemade Potato Chips 4

House Marinated Olives 7

Mushroom & Mozzarella Arancini 10

East Coast Oysters 3/each or 15/half dozen

Charbroiled Oysters grana padano, panko, compound chive & garlic butter 3.5/each

CHEESE & CHARCUTERIE

3/19 5/27 7/37

CHEESES

La Tur Italy, cow/sheep/goat

Camembert France, cow

Bucheron France, goat

Gorgonzola Dolce Italy, cow

Cuevas del Mar Spain, goat

Pyrenees Ossau Iraty France, raw sheep

Roomano Gouda Holland, cow

CHARCUTERIE

Prosciutto di Parma Italy, pork

Soppressata Italy, pork

Chorizo Espanol Spain, pork

Country Pate pheasant, pork, pistachio, fig

Campagne Pate, pork, black peppercorns, chicken livers

BRUSCHETTA 1/6 2/11 3/16

Wild Mushroom & Truffle lemon & thyme ricotta, grana padano, caramelized onions

Prosciutto & Gorgonzola candied pecans, balsamic reduction, rosemary

Strawberry & Ricotta balsamic glaze, lemon zest

MONTADITOS Spanish Flatbread Sliders (2)

Add: fries +4

Crispy Fish 12

battered fried cod, kale-apple slaw, spicy aioli

Caprese Montadito 12

fresh mozzarella, basil, pesto, tomato

Strip Steak 14

caramelized onion, arugula, romesco sauce

Chipotle Shrimp 13

Jalepeno, avocado, cucumber, chipotle aioli

Crispy Pork Belly 13

braised Berkshire pork belly, sliced apple, fried egg, spicy maple emulsion

Executive Chef Michael Kravetz

We use local and sustainable foods whenever possible. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SMALL PLATES

Kale & Arugula Salad 15

crispy prosciutto, dried cherries, parmesan, sunflower seed, apple-lemon vinaigrette

add: chicken +4 or **shrimp** +6

Burrata & Tomato Salad 15

seasonal market tomatoes, basil, red onion, balsamic glaze, parmesan crisp

Pan-Seared Shrimp 15

shallot, red pepper, garlic, orange, charred tomato, harissa

Spaghetti Squash Pesto 14

arugula pesto, sun-dried tomatoes, feta cheese, basil, grana padano

PLATES

Veal Meatballs 2/13 3/18

fresh ricotta, tomato ragu, grana padano, grilled toast

Tangled Vine Burger 17

grass-fed beef, gruyere, caramelized onions, rosemary aioli, fries, brioche bun

Mediterranean Spiced Chicken 22

half-chicken, creamy rosemary polenta, roasted corn and tomato pisto, salsa verde

Pan Seared Salmon 25

mango salsa, sliced avocado, sauteed spinach

Steak Frites 27

grilled New York Strip Steak, cognac & peppercorn cream sauce, fries