

KITCHEN

- roasted garlic** \$15
local butter, charred flour city bread
- tomato pie** \$8
with flake salt and the best olive oil
- fried olives** \$7
fennel sausage, castelvetrano, lemon
- spicy lettuces** \$14
tahini caesar, toasted sesame, parmesan
- vern's chopped salad** \$16
lettuces, salumi, mozzarella, house giardiniera
- broken burrata** \$18
asparagus, peas and their shoots, green goddess, pistachio dukkah
- baked polenta** \$18
cacio e pepe fonduta, bright tiny greens, dill oil
- littleneck clam toast** \$22
with pancetta, butter beans and green garlic salsa verde
- spring onion & crab fritters** \$20
parsley aioli, lemon

WOOD GRILL

- japanese sweet potatoes** \$14
kimchi ranch, chili lime hazelnuts, chives
- murgh malai** \$19
wood grilled chicken thighs, creamy coriander chutney, sumac onions
- PapaLee knows best** SMP
wood grilled rotating meat, market veg or seafood
- Vern's steak** SMP
local cut grilled over rosemary branches, steakhouse butter



OUR FOOD IS MEANT BEST SHARED AND COMES OUT AS IT'S READY,
SO COME HUNGRY + ENJOY WITH A FRIEND!

PIZZA

- bee sting** \$18
pomodoro, cupperoni, uncle denny's peppers, mozzarella, hot honey
- pickle pizza** \$18
dill cream, smoked mozzarella, pickles, red onion, kimchi ranch, everything crumbs
- boy's a liar** \$18
olive oil, fennel jam, smoked mozzarella, fennel sausage, fennel pollen
- margherita** \$16
pomodoro, fresh mozzarella, basil, oregano, parm
- red** \$15
*pomodoro, garlic, olive oil, oregano, basil *no cheese*

PASTA

- lost meatball ragu** \$24
shellbows, fresh ricotta, basil, parmesan, olive oil
- nonna's lamb strasciate** \$24
gemelli, creamy lamb bolognese, pancetta, peas, pecorino, mint
- ricotta cloud gnudi** \$20
kale sauce, pecorino, fennel crumb, lemon

DESSERT

- a spring tiramisu** \$12
with pistachio, white chocolate and cherry
- rhubarb and ginger olive oil cake**
with vanilla marscarpone

3% service admin fee added to all checks

APERITIVO HOUR

\$9 daily from 4p-5p



garibaldi - campari, fluffy OJ	\$10
classic negroni -gin, campari, vermouth	\$13
aperol spritz - aperol, soda, bubbles	\$13
spanish g + t mahón gin, herb bouquet	\$13

COCKTAILS \$14

fluffy greyhound
vodka, fluffy grapefruit, lemon

giuseppe sanchez
tequila, amaro montenegro, lime, coriander

italo disco
braulio, montenegro, lime eau-de-vie,
pineapple, mint

the sovereign remedy
bourbon, cardamaro, lemon, ginger, bitters

francesca \$15
gin, blanc vermouth, elderflower, berries,
orange bitters, lemon, whites

spring affair
vodka, passionfruit, aperol, lemon, baklava syrup

bijou
gin, method vermouth, green chartreuse, orange bitters

guatemala city
pasubio, campari, zacapa

old soldier *nut allergy
pecan bourbon, demarara, angostura, orange

'wing it'
tell us what you like and we'll take it from there!

DIGESTIF

barbadillo ataman vermut \$5
a nip!

manhattan re-wind \$14
amaro noveis, rye, angostura, chocolate

espresso martini \$14
espresso, vodka, mr. black cold brew liqueur,
chocolate

BEER

jack's abbey post shift pilsner	\$8
Okay beer co. frisco kid ipa	\$8
brooklyn cider house 'little wild'	\$8
froth 'naked sour'	\$8
rotating draft	\$mp

NATURAL WINE \$13/22/44

glass/quartino/bottle

rotating red, white, rosé, orange or pet nat

view the full wine list here



our wine program is curated in support of
low intervention, ethically made & thoughtful wines
for every day drinking.
Glou Glou!

NON ALCOHOLIC

spring break	\$7
pandan, raspberry, tonic	
ginger soda	\$7
lime, ginger, soda	
spicy hawaiian	\$7
pineapple, ginger, nutmeg	
fluffy phony negroni	\$7
st. agrestis phony negroni, fluffy O.J	
mexican coca-cola	\$4
lurisia sparkling water	\$4

COFFEE

espresso	\$3
americano	\$4
cappuccino	\$4
latte	\$5

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