

# BUILD YOUR OWN CHEESE FLIGHT

*rustic bread, fruits, honey comb & fig jam*

THREE CHEESE OPTION 22 | FOUR CHEESE OPTION 26

*add prosciutto 6    add soppressata 5    add bresaola 6*

**Manchego, Spain (sheep)**  
*1 yr aged + zesty exuberance + firm + dry*

**Pecorino Tartufo, Italy (sheep)**  
*black truffle + a chorus of butter & salt*

**Humboldt Fog, Cypress Grove, CA (goat)**  
*creamy + luscious + center ribbon of ash*

**Robiola, Piedmont, Italy (cow, sheep)**  
*soft ripened + buttery + hints of mushroom*

**Clothbound Cheddar, Jasper Hill, VT (cow)**  
*robust flavor + sweet & nutty body*

**Green Hill Double Cream, Sweet Grass Dairy, GA (cow)**  
*semi soft + subtle mushroom flavor*

**Rogue River Blue, OR (cow)**  
*semi soft + blue veined + mellow blue flavor*

**Coupole, Vermont Creamery, VT (goat)**  
*creamy + sweet rind + ripened flavor + hazelnuts*

## CHARCUTERIE BOARD | 25

*prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese  
roman-style artichokes + gherkins + whole grain mustard*

### TRUFFLE CHEESE FONDUE | 18

*fontina + apples + pears + rustic bread + shishito peppers  
brussels sprouts + roasted butternut squash*

## TASTE & SHARE

### WAGYU MEATBALLS | 17

*san marzano tomato basil sauce  
herb ricotta + reggiano + rustic bread*

### \* AHI TARTARE | 18

*avocado + cucumber + cilantro  
vine ripened tomato + citrus olive tapenade*

### GOAT CHEESE BEIGNET | 13

*goat cheese + honey + cracked pepper*

### FRITTO MISTO | 16

*calamari + shrimp + shishito peppers  
spicy san marzano marinara*

### LITTLE GEM CAESAR SALAD | 13

*caesar dressing + parmesan cheese  
paesano croutons*

### FIG & GORGONZOLA BRUSCHETTA | 13

*mission figs + balsamic glaze*

### LOBSTER & SHRIMP POTSTICKERS | 17

*fresno chilies + spicy lemon sauce*

### GRILLED CHEESE & TOMATO SOUP | 14

*taleggio cheese panini + white truffle oil*

## STONE FIRED PIZZA

### MARGHERITA | 18

*san marzano pizza sauce + whole basil + fior di latte*

### THE BUTCHER | 20

*fresh mozzarella + prosciutto + capicola + soppressata  
san marzano pizza sauce + oregano  
add wagyu meatballs | 3*

### PEAR & GORGONZOLA | 19

*d'anjou pear + caramelized onion + basil + honey + parmesan*

### BLACK TRUFFLE | 22

*chanterelle mushroom + fontina + mozzarella + parmesan  
truffle butter + shaved black truffles*

## FAVORITES

### \* CAST IRON SEARED ALLEN BROTHERS FILET MIGNON | 42

*sliced filet + truffle potato gratin + asparagus  
gorgonzola + fresh thyme butter*

### CAST IRON SEARED JUMBO SCALLOPS | 32

*spinach parmesan risotto + heirloom tomato butter sauce*

### HERB ROASTED SALMON | 28

*roasted asparagus + brussels sprouts + lemon butter*

### BAROLO BRAISED SHORT RIB | 35

*butternut squash risotto  
mushrooms + rosemary demi*

### CHICKEN ALLA FRANCESE | 24

*spicy garlicky broccolini + lemon-caper sauce*

## CHOCOLATE FONDUE FOR TWO

*toasted poundcake + marshmallows + strawberries + bananas brûlée + pineapple | 24*

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.