

SUMMER HARVEST

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| ZA'ATAR HUMMUS | 10 |
| w/ caramelized onion, "matchstick" carrots, cucumber, sheep's feta, seasoned warm flatbread | |
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| POLENTA CAKES | 10 |
| w/ zucchini, summer squash, eggplant, tomato, garden savory, fresh mozzarella, basil oil | |
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| ARUGULA & MIZUNA SALAD | 15 |
| w/ burrata, prosciutto, toasted pistachios, lemon, sun-dried tomato vinaigrette | |
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| BRIE & BLING PIZZA | 16 |
| Mad Hatcher chicken breast, slow-roasted portobellini mushrooms, baby spinach, imported double cream brie, garden savory, basil oil | |
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| "RATATOUILLE" PIZZA | 14 |
| roasted zucchini, crookneck squash, eggplant, tomato, Spanish goat cheese, basil, garlic oil | |
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note: For salads, Draper Valley roasted chicken has been replaced with grilled chicken breast from Mad Hatcher, a Washington-based cooperative of poultry farmers. Additionally, to reflect rising costs, adding crispy duck confit now costs 8 dollars.

NOT A MEAL, PER SE

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| PROSCIUTTO-WRAPPED DATES | 7 |
| stuffed with goat cheese & almonds | |
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| MIXED ROSEMARY CANDIED NUTS | 7 |
| cashews, almonds, walnuts, hazelnuts | |
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| BAKED BRIE | 11 |
| w/ Madeira-fig compote, hazelnuts, house poppy seed crackers | |
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| FRIES | |
| — Rosemary & Sea Salt | 6 |
| — Truffle Salt & Parmesan | 7 |
| — Dirty* (w/ crispy soppressatta, prosciutto, onion, Parmesan, aioli) | 8 |
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| TOMATO BASIL BISQUE | |
| cup | 5 |
| bowl | 8 |

SALADS

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| FIELD GREENS | | 5 |
| w/ tomatoes, carrot, onion, radish, poppy seed vinaigrette | small | |
| | large | 9 |
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| GORGONZOLA & PEPPER BACON | | 12 |
| w/ mixed greens, apple, hazelnuts, bacon Gorgonzola "vinaigrette" | | |
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| CAESAR* | | 12 |
| romaine lettuce, parmesan, croutons, roasted garlic dressing | | |
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| ADD PROTEIN TO ANY SALAD | | |
| — roasted Draper Valley chicken | | +6 |
| — crispy duck confit | | +7 |
| — iron skillet wild caught salmon | | +8 |
| — same salmon, but blackened! | | +9 |

PIZZAS

Our pizzas are 12" thin-crust individual pies that serve 1-2 depending on appetite.

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| TRE FORMAGGI | 10 |
| three cheeses, wild oregano, tomato-basil fresca | |
| SOPPRESSATA | 12 |
| better than pepperoni, plus mozzarella, wild oregano, tomato-basil fresca | |
| TOMATO BASIL | 12 |
| tomatoes, basil, hand-pulled mozzarella, extra virgin olive oil | |
| PORTOBELLINI | 15 |
| roasted mushrooms, onion, provolone, Parmesan, wild oregano, sherry cream | |
| ALEXANDER THE GREEK | 14 |
| kalamata olives, tomatoes, baby spinach, sheep's feta, mozzarella, wild oregano, yogurt dressing | |
| ALICE'S FENNEL SAUSAGE | 15 |
| w/ Mama Lil's peppers, onion, kale, mozzarella, tomato-basil fresca | |
| KONA PIE | 14 |
| pepper bacon, pineapple, onion, mozzarella, tomato-basil fresca | |

MAC & CHEESE

cavatappi macaroni, Béchamel, Novak cheddar, Fontina, blue cheese, seasoned bread crumbs

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| PLAIN JANE | w/ SHERRY ROASTED MUSHROOMS | w/ PEPPER BACON & KALE |
| 10 | 12 | 13 |

SANDWICHES

*All sandwiches come with rosemary & sea salt fries. Substitute soup or salad for \$2.
Alternate fry options not available.*

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| BLT* | 11 | CHICKPEA & SPINACH PIADINA | 12 |
| pepper bacon, lettuce, tomatoes, aioli | | w/ kalamata olives, tomatoes, mixed greens, sheep's feta, sesame-yogurt dressing, wrapped in flatbread | |
| THREE CHEESE GRILLED CHEESE | 10 | IRON SKILLET BURGER* | |
| melty Fontina, aged cheddar, gorgonzola | | leaf lettuce, onion, tomatoes, aioli, ketchup | |
| THE VEGAN | 12 | — w/ Snake River Wagyu beef | 12 |
| seasonally inspired hummus, tomatoes, baby spinach, green onion | | — w/ Stroupe Farm black Angus beef | 16 |
| | | + make either a cheeseburger for \$1.50 more | |

** Burgers are cooked to order. Aioli and roasted garlic dressing contain raw egg.
Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.
What's living life without taking a few risks though, amirite?*
