



LUNCH MENU (12-3 SAT, 11-3 SUN)

3oz wine suggestion below each plate

STARTERS

CITRUS CURED OLIVES / 10
Orange, Thyme, EVOO
PAIRING

EDAMAME / 11
Furikake, Sesame, Lime, Chiles
Artemis Karamolegos Assyrtiko Feredini 2022/ 10

TOASTED SOURDOUGH / 12
Warm Ricotta, Garlic, EVOO, Rosemary
Bertha Cava Brut Nature 2022/ 6

BURRATA / 18
Tomato Confit, Basil, Pine Nuts, Garlic Crostino
Robert Sinskey Pinot Noir Vin Gris Rosé 2023/ 13

MUSHROOM ARANCINI / 19
Acquerello Rice, Parmigiano, Mushroom Puree
PAIRING

SICILIAN FRIED CHICKEN / 18
Lemon, Oregano, Aleppo, Honey
Cave de Bissey Cremant de Bourgogne/ 7

SALADS

GRILLED ASPARAGUS SALAD / 22
Arugula, Egg Yolk, Prosciutto, Croutons, Lemon Vinaigrette
PAIRING

SPRING VEGETABLE SALAD / 17
Baby Gem Lettuce, Pistachio, Buttermilk Dressing
PAIRING

BABY GREEN SALAD / 15
Tomato, Radicchio, Beans, Parmigiano, White Balsamic
PAIRING

ROMAINE SALAD / 16
Cucumber, Tomato, Onion, Radish, Blue Cheese Dressing
PAIRING

OCTOPUS SALAD / 22
Artichoke, Poato, Olives, Peppers
PAIRING

CHARCUTERIE

\$6 Each Mix & Match

JAMON SERRANO	Andalucia, Spain
PROSCIUTTO DI PARMA	Il Fresco
SAUCISSON BASQUESE	Salumeria Biellese
CAPOCOLLO	Terra di Siena
SALAME AL FINOCCHIO	Tuscany, Italy
BRESAOLA PUNTA D'ANCA	Bernina
IBERICO CHORIZO	Rioja, Spain

ARTISAN CHEESE

SWALLOW TAIL TOMME	Vermont, USA
PECORINO SARDO	Sardinia, Italy
ROCCOLINO MEDITERRANEO	Valtaleggio, Lombardia
LITTLE HOSMER	Jasper Hill, VT
CAMEMBERT	Hudson Valley, NY
CALIFON TOMME	Long Valley, NJ
GORGONZOLA DOLCE	Lombardia, Italy
TALEGGIO	Lombardia, Italy

MAIN COURSE

BLTA SANDWICH / 22
Neuske's Bacon, Romaine, Heirloom Tomato, Avocado Aioli
PAIRING

CRABCAKE SANDWICH / 24
Baby Arugula, Remoulade Sauce, Old Bay Chips
PAIRING

PERRYVILLE BURGER / 24
Brioche, Cheddar, Bacon, Mac Sauce, French Fries
PAIRING

FISH SANDWICH / 19
Beer Battered Cod, Pickles, Cole Slaw, Tartare Sauce
PAIRING

SCOTTISH SALMON / 32
Peas, Arugula, Mint, Artichokes, Vigarola
PAIRING

STEAK FRITES / 36
8oz Angus Sirloin, Spinach, Pearl Onions, Truffle Fries
PAIRING

DESSERTS

APPLE CRISP / 12
Almond Streusel & Vanilla Gelato
Huard-Guillouet Calvados / 25

OLIVE OIL CAKE / 12
Blueberries, Whipped Ricotta, Almonds
Kopke 10 Year White Port/14

LEMON MERINGUE TART / 12
Raspberries
PAIRING