

an OFFSPRING Lunch at the FARRER

OYSTERS on the HALF SHELL **beausoleil** (New Brunswick) 1/2 doz 24/ doz48

raw on the halfshell with lambrusco-peppercorn mignonette
or

oven-roasted with our fermented piment d'ville sauce

PRIMI

FRATEPEITRO CERIGNOLA OLIVES 9

HOUSE FOCACCIA olive oil, balsamic 10 9

GIARDINIERA house pickled vegetables, bay leaf, coriander, calabrian chile 14

SICILIAN ANCHOVIES & ESTRATTO BUTTER focaccia, oregano 16

MIXED GREENS lemon vinaigrette, ricotta salata 14

CELERY ROOT SALAD chicories, winter citrus, pistachios, castelveltrano olives, garden mint 15

CAULIFLOWER "CAESAR" parmigiano, salt-cured yolk, bread crumbs 16

THE BRINEY BOARD assortment of pickled, smoked, and cured seafood 27

PIZZA & PIATTI

BUFFALO MOZZARELLA 25
tomato sauce, parmigiano, oregano

CALABRESE 28
tomato sauce, onions, calabrian, olives, garlic

GRANCHIO 35
garlic oil, dungeness crab, spring onions, caciocavallo, marscarpone, capers, fava leaves

GNOCCHI ALLA ROMANA 24
tomato butter, piment d'ville

SONOMA MEAT CO PORK SAUSAGE FOR TWO 42
roasted celery root, ciopolini onions, rosemary

DESSERTS & COFFEE ARE AVAILABLE AT PAYSANNE

gluten free option * we are happy to prepare most of the pizza or pasta toppings over polenta, just ask
- a 15% service charge is added to support a living wage to all our crew year round -
Please let us know if you'd like to stay at our Boonville Hotel this evening we may have a deal for ya

BEER

draft: ipa • incredible • henhouse	8
draft: lager • kernza • a.v. brewery	8
pilsner • sfizio • ft point • 12oz	6
pilsner • 3rd St aleworks • 12oz	6
pilsner • reality czech • moonlight	8
lager • redwood • fogbelt	8
lager • narragansett	8
italian blonde ale, isaac 11.2oz	8
italian wheat beer, menabrea 11.2oz	8
pale ale • provocative whisper • moonlight	8
black lager • death and taxes • moonlight	8
ipa • pliny the elder • russian river brewing	11

WINES & DRINKS BY THE GLASS; 375mls

vermouth bloody mary	15
asolo prosecco, bele casel	13
nv brut rose de noir, cleto chiarli	14
'23 sauvignon blanc, handley	15
'23 cortese, la raia gavi 'pleo'	15
'23 old vine carignan rose', minus tide	17
'22 grenache, weatherborne	16
'20 dolcetto d'alba, brovia	17
'21 a.v. pinot, emery-grant	28
'17 barolo, luigi oddero, la morra	27
'19 brunello di montalcino, la fiorita	32
nv extra brut, billecourt-salmon 375ml	90
'23 pinot grigio, marco felluga 375 ml	30
'20 barbaresco, paitin 'sori paitin' 375ml	75

APERITIVOS & DIGESTIVOS

vermouth blanco, mata	9
late harvest moscato, vignalta	11
vermut, bordiga rosso	11
vermouth dopo teatro cocchi	11
vermouth, elena di torino	16
amaro, cardamaro	9
amaro, lo-fi	9
amaro, pasubio	12
cap corse quinquina	12
barolo chinato cocchi, piedmonte	25

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch	6
hella bitters & soda	6
san bitters with soda	6
mexican coke	4
sicilian lemon soda	6
stappi chinotto soda	6
house-made shrub	8
house-made iced black tea	7
house-made arnold palmer	7
philo apple farm apple juice	4

BOTTLES

SPARKLING

asolo prosecco, bele casel	51
grand cru champagne, andre clouet	110
champagne, marie-courtin resonance	165
lambrusco, cleto chiarli magnum 1.5L	89
nv brut rose de noir, cleto chiarli	54
nv brut, roederer	60
'19 brut, l'hermitage, roederer	175

WHITE

'23 sauvignon blanc, handley	52
'22 cortese, la raia gavi 'pleo'	54
'22 arneis blend, idlewild	49
'22 pecorino, tiberio	66
'23 chardonnay, terra alpina	48
'21 chardonnay, signal ridge vineyard	80

PINOTS & DOMESTIC REDS

'22 sangiovese friulano, ryme	50
'22 trousseau, arnots roberts	78
'20 a.v. pinot, waits mast, roma vineyard	98
'23 a.v. pinot, drew 'fogeater'	100
'22 a.v. pinot, wentworth	100
'19 a.v. pinot, black kite 'kite's rest'	96
'22 barbera, navarro	60

ITALIAN REDS

'23 grenache, cherchi, cannonau di sardegna	50
'22 etna rosso, vigneti vecchio, 'sciare vive'	58
'20 freisa, langhe, luigi giordano	70
'19 barbera d'alba, cascina baricchi	80
'20 sangiovese, chiara condello	58
'18 carmignano, capezzana	72
'22 nebbiolo, ronchi, 'in amphoris, langhe	72
'22 nebbiolo, langhe, giulia negri	78
'20 barbaresco, paitin 'sori paitin'	135
'17 barolo, luigi oddero, la morra	96
'19 brunello di montalcino, la fiorita	145
'13 barbaresco, 'sori san lorenzo', gaja	395