

OFFSPRING

a california -italian eatery from the boonville hotel people...

START it OFF

OYSTERS on the HALF SHELL 1/2 doz 25 / doz 48*

lambrusco mignonette or warmed in the wood oven with fermented espelette chile butter

*gluten-free or can be made gluten-free

CERIGNOLA OLIVES very large, green and meaty 9*

ROASTED PISTACHIOS fennel pollen, sicilian sea salt 9*

FOCACCIA served with BUTTER di PARMA 12 add REALLY SPECIAL ANCHOVIES +12

LIBERTY FARMS DUCK PATE plums, mustard, pickles focaccia 16*

CRUDO raw and wild (changes daily) avocado, plums, chervil, good olive oil 22*

SOUP (changes daily) 12*

SALADS

SUMMER GREENS meyer lemon vinaigrette, boont corners 8/15*

CAULIFLOWER CAESAR cured egg yolk, breadcrumbs, 24m parmigiano traversetolese 17*

SHAVED CABBAGE and KALE fried kale, pistachios, fermented garlic dressing, ricotta salata 16*

CHERRY TOMATOES and FENNEL frisee, saffron tomato vinaigrette, fried polenta dumplings 20*

HEIRLOOM TOMATOES and TUNA TONNATO piquillo peppers, olive oil, basil, lemon 18*

FILIGREEN CUCUMBERS yogurt, frisee, red onions, red wine vinaigrette, olives 17*

PASTA

GNOCCHI alla ROMANA 24

large flat semolina dumplings, marcella hazan’s tomato butter, pecorino

GARDEN SQUASH LASAGNE 32

basil bechamel, ricotta, parmigiano, roasted onions

LUMACHE all’ ARRABIATA 26

extruded in house with our bronze die

san marzano tomato, pecorino, onions, calabrian chile, oregano

SPAGHETTI con CONFIT of EARLY GIRL TOMATOES 26

garlic, basil, breadcrumbs

NOT PASTA

LIBERTY DUCK CONFIT over COUSCOUS 35*

filigreen farm eggplant, tropea onions, roasted tomatillos

SEARED FLAT IRON STEAK 42*

heirloom tomaotes, new potatoes, aioli, basil

PIZZA

CRUST DIPS 3

caesar dressing

garden herb ranch

fermented garlic chile honey

LOCAL MUSHROOMS 32

creme fraiche, house pulled mozzarella, tallegio, roasted onions, thyme

SUNGOLD TOMATO MARGHERITA 25 add boquerones +8

house pulled mozzarella, basil, 24m parmigiano traversetolese

SWEET FILIGREEN PEPPER 28

creme fraiche, mozzarella, laychee, sweet corn, pepitas

HEIRLOOM TOMATO and PESTO 28

creme fraiche, parmigiano, mozzarella, kale, chives

PEPPERONI and OLIVES (served with garden herb ranch) 28

san marzano D.O.P tomato, smoked mozzarella, roasted fennel

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gluten free option- please ask your server

- all pricing listed is based on cash payment

-for payments made by credit card, a 3% surcharge will apply

- a 20% service charge is added to support a living wage to all our crew year round

WINES by the BOTTLE

SPARKLING

nv extra brut, billecourt-salmon 375ml	90
asolo prosecco, bele casel	51
inzolia pet nat, 'inzolita', marino abate	50
lambrusco, cleto chiarli 'vecchia modena'	52
lambrusco, cleto chiarli magnum 1.5L	89
'23 lambrusco, vigneto saetti	48
nv brut, roederer	60
'19 brut, l'hermitage, roederer	175

WHITES

'24 pouilly-fume, n. gaudry 'les champs de cri', loire (375ml)	46
'24 garganega, tenuta santa maria, soave 'lepiga', verona	45
'24 sauvignon blanc, navarro, a.v.	42
'25 sauvignon blanc, baxter, yorkville highlands	58
'23 sauvignon blanc, read holland, 'upton vyn', mendo	60
'23 pinot grigio, livio felluga, collio	74
'23 pecorino, tiberio	66
'24 vermentino, durin, riviera ligure di ponente	48
'23 arneis blend, idlewild 'flora & fauna', north coast	49
'24 pinot gris, handley	50
'24 dolomiti bianco, a. lageder, alto adige	45
'23 chardonnay, terra alpina, dolomiti	48

ROSES

'24 old vine carignan rose', minus tide	58
NV zin blend, 'post flirtation', martha stoumen	60
'25 domaine tempier, bandol	132

PINOTS & DOMESTIC REDS

'23 drew cellars 'the fog eater', a.v. pinot	100
'23 signal ridge vynes, mendo ridge pinot	100
'22 waits-mast, oppenlander vyn, mendo pinot	98
'22 wentworth 'nash mill vyn', a.v. pinot	132
'21 grant vyn, 'emery-grant', a.v. pinot	105
'22 grenache, weatherborne, alder springs	50
'24 cab franc, lang & reed	62
'23 barbera, navarro, mendocino	60
'24 nero d'avola, tansy, fox hill vineyards	72

ITALIAN REDS

'20 barbaresco, paitin 'sori paitin' (375ml)	75
'23 grenache, cherchi, cannonau di sardegna (chilled)	53
NV nerello mascalesse blend, calabretta, sicily	48
'24 rossese, durin, riviera ligure di ponente	48
'20 freisa, luigi giordano, langhe	70
'24 nebbiolo, giulia negri, 'pian delle mole', langhe	84
'23 nebbiolo, ronchi 'in amphoris', langhe	72
'22 nebbiolo, angelo negro 'angelin', langhe	60
'21 sangiovese, chiara condello, romagna	58
'23 chianti classico, rieceine, chianti	60
'23 montepulciano d'abruzzo, tiberio	64
'22 nero d'avola, riofavara 'sciave', sicily	67
'20 valpolicella ripasso, ca' del laito	68
'23 dolcetto, brovia, alba	72
'22 cab/merlot, aia vecchia 'sor ugo', tuscan	98
'20 brunello di montalcino, la fiorita	145
'21 barolo, guido porro, serralunga d'alba	110

OUR CORKAGE FEE IS \$30-

WAIVED IF YOU PURCHASE A BOTTLE FROM OUR LIST

ALL WINES, BEER AND CIDERS AVAILABLE FOR TAKEAWAY- 25% OFF LIST PRICE