

OYSTERS on the HALF SHELL st simon (PEI) 1/2 doz 24/ doz 48

raw on the halfshell with lambrusco-peppercorn mignonette
or
oven-roasted with fermented shishito butter

SICILIAN ANCHOVIES tomato estratto butter 14

CASTELVETRANO OLIVES meyer lemon, marash pepper 9

MIXED GREENS lemon vinaigrette, ricotta salata 14

KOBOCHA SQUASH SOUP chili oil, toasted pumpkin seeds 9

ROASTED DELICATA SALAD farro, frisee, almond puree, charred date vinaigrette 16

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

LOCAL ALBACORE CRUDO philo apples, green tomato, shallots, crispy capers 18

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

18 MONTH PROSCIUTTO di PARMA sliced and simple 13

PIZZA

FIOR di LATTE MOZZARELLA 24
smokey tomato sauce, parmesan, oregano

SALSICCIA 26
smokey tomato, pork sausage, sweet onions, fennel, olives, calabrian chile

PROSCIUTTO COTTO 27
white sauce, potato, rosemary, taleggio, onions

PERA 26
philo apple farm bosc pears, white sauce, blue cheese, radicchio, pecans

PUTTANESCA 27
smokey tomato, nettuno anchovy, caper, olives, onions, calabrian

OUR PASTA & PIATTI

GNOCCHI ALLA ROMANA 24
fluffy baked semolina dumplings, tomato butter, piment d'ville, parm

DUCK CANNELONI 28
piment-thyme crema

SALSICCIA di AGNELLO 38
montezuma hills coiled lamb sausage, bucket ranch beans, roasted fennel, salsa verde

WHOLE ROASTED PETRALE SOLE 42
papas and garlic aioli

PLEASE ASK ABOUT DESSERTS

gluten free option *

we are happy to prepare most of the pizza or pasta toppings over polenta, just ask

- a 20% 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

SPRITZERZ 15

elderberry spritz lo-fi amaro • lemon • prosecco

mela philo apple farm cider & apple juice • cardamaro • nutmeg

rozzante red wine from alba • lambrusco • sicilian lemon

cappeletti spritz prosecco • lime • sparkling water

BEER

draft: pale ale, stoked
pale ale, provocative whisper • moonlight
pilsner, steffi • hanabi 500 ml btl
white belgian wheat • allagash
redwood lager • fogbelt
ipa, pliny the elder • russian river brewing
ipa, del norte • fogbelt
ipa, the r.i.p.a. • henhouse
aged belgian sour ale • petrus
red ale, duchess de bourgogne • verjhaeghe
black lager, death and taxes • moonlight

WINES BY THE GLASS

asolo prosecco, bele casel
lambrusco, cleo chiarli 'vecchia mod.'
'23 sauvignon blanc, handley
'22 cortese, la raia gavi 'pleo'
'23 old vine carignan rose', minus tide
'20 grenache, cherchi cannonau di sardegna
'20 pinot, ena, mendo ridge, mariah vineyard
'22 pinot, wentworth
'21 pinot, signal ridge, 'mendocino ridge'
'20 barbaresco, vicenziano
'20 bolgheri superiore super tuscan

APERITIFS & DIGESTIFS

served neat • on ice • with soda water

cap corse blanc, mattei blanc 9
cocchi americano bianco 9
vermouth blanco, mata 12
late harvest moscato, vignalta 12
vermut, bordiga rosso 11
vermouth, bordiga excelsior 21
vermouth dopo teatro cocchi 11
vermouth, elena di torino 16
amaro, cardamaro 9
amaro, lo-fi 9
amaro, pasubio 12
cap corse quinquina 12

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch 6
san bitters & soda 6
house-made shrub 6
mexican coke 4
house-made iced black tea 6
house-made arnold palmer 6
house-made gingerbeer 6
philo apple farm apple juice 4
stappi chinotto soda 6
limonata 4
rootbeer 4

CIDER

8 **draft:** sur la mer, drew 11
8 spitzenberg, philo apple farm btl 24

BOTTLES

SPARKLING

11 asolo prosecco, bele casel 51
9 grand cru champagne, andre clouet 110
9 champagne, marie-courtin resonance 165
10 lambrusco, cleo chiarli 'vecchia mod.' 46
13 lambrusco, cleo chiarli magnum 1.5L 89
9 nv brut, roederer 60

WHITE

13 '22 arneis blend, idlewild 49
14 '22 pinot grigio, bruno verdi 50
15 '22 cortese, la raia gavi 'pleo' 54
15 '23 sauvignon blanc, handley 52
15 '22 pecorino, tiberio 66
15 '23 sauvignon blanc, read holland 60
18 '21 chardonnay, signal ridge vineyard 98

ROSE

29 '23 old vine carignan, minus tide 58
27 '22 touriga blend, arnot roberts 57
29 '23 bandol, domaine tempier 108
'23 cilieggiolo, bisson 51

RED WINE

'22 sangiovese friulano, ryme 50
'22 trousseau, arnots roberts 78
'20 grenache, cherchi di sardegna 50
'21 pinot, signal ridge, mendocino ridge 140
'20 a.v. pinot, ena, mariah vineyard 70
'19 a.v. pinot, long meadow ranch 75
'22 a.v. pinot, wentworth 100
'21 a.v. pinot, emery-grant 105
'22 aglianico, setaro 'terramatta' 53
'20 etna rosso, vigneti vecchio 58
'20 dolcetto d'alba, brovia 55
'20 barbaresco, vicenziano 90
'20 barbaresco, paitin 'sori paitin' 135
'19 barbera d'alba, cascina baricchi 80
'17 barolo, luigi oddero, la morra 96
'20 freisa, langhe, luigi giordano 70
'22 nebbiolo, langhe, giulia negri 78
'21 nebbiolo, ronchi 'in amphoris' 72
'19 brunello di montalcino, la fiorita 145
'18 carignano, capezzana 72