

OFFSPRING at the FARRER BUILDING

OYSTERS on the HALF SHELL lambrusco-peppercorn mignonette / horseradish malt vinegar
-> or warmed in our wood oven with fermented chile butter... 1/2 doz 24/ doz 48

ROMAN STYLE NUTS almonds, olive oil and rosemary 7
OUR GIARDINIERA salumi, olives, pickles, sheep cheese 10
THE BRINEY BOARD smorgasbord of smoked, pickled, and cured seafood 27
SCALLOP CRUDO roasted peppers, lime, chervil 18
SPRING CITRUS & MARINATED CELERY ROOT persian mint, marash, olives, pistachio 15
CHILLED BRAISED LEEKS pinenuts, whipped goat cheese, golden raisins, crispy capers, lemon 14
SALAD of SPRING GREENS marash pepper vinaigrette, pecorino 14
BRASSICA "CAESAR" parmigiano, cured yolk, bread crumbs 15
PROSCIUTTO DI PARMA sliced and simple 13
DUCK LIVER PATE' chutney & goodies 12
CREAMY CAULIFLOWER SOUP toasted seeds, chili oil 9

PIZZA

STRACIATELLA 23
our cheese pizza- smokey tomato, oregano from our garden

PROSCIUTTO & POTATO 23
leeks, kraut, provolone, parmigiano reggiano

PUTTANESCA 26
tomato, capers, olives, white anchovies

ARTICHOKE & MEYER LEMON 24
pennyroyal goat cheese, fior di latte, favas

PASTAS & DISHES to SHARE

GNOCCHI ALLA ROMANA 23
tomato butter, piment d'ville

CAMPAGNELLE con ASPARAGUS 28
taleggio, ramps, green garlic, black pepper

LINGUINI & CLAMS 26
fermented esplette butter, breadcrumb gremolata

RADIATORE ALL' AMATRICIANA 27
pancetta, calabrian chile, tomato, pecorino

WHOLE ROASTED FT BRAGG SOLE 38
sunchokes, salsa verde

As a gluten free option we are happy to prepare most of the pizza or pasta toppings over polenta, just ask :)

BEER

draft- italian pilsner, humbolt regeneration	8
incredible ipa, henhouse	8
hitachino	10
death and taxes, moonlight	8
provacative whisper pale ale, moonlight	8
lunatic lager, moonlight	8
pliny the elder, russian r. brewing	11
isaac birra baladin	12
petrus aged belgian sour ale	10
steffi pilsner, hanabi 500 ml btl	20

CIDER

sur la mer cider, drew 500ml btl	28
king david, philo apple farm 750ml btl	28

WINES BY THE GLASS

prosecco, valdobbiadane 'rustico' docg	13
lambrusco, cleo chiarli 'vecchia mod.'	13
'22 cortese, la raia gave 'pleo'	12
'22 sauvignon blanc, pennyroyal	14
'22 old vine carignan rose, minus tide	16
'20 pinot noir, av blend, handley	15
'20 dolcetto d'alba, brovia	16

SPRITZ, APERITIFS & DIGESTIFS

negrone sbagliato	14
served neat, on ice, or with soda water	
* add sparkling wine *+5	
fiori spritz, straightaway 250ml can	12
vermouth, mata- blanco (3.5oz)*	12
vermouth, elena penna di torino superior (3.5oz)*	16
cap corse blanc, mattei blanc (3.5oz)*	9
cocchi americano bianco (3.5oz)*	9
late harvest moscato, vignalta (3.5oz)*	11
cardamaro (3.5oz)	9
amaro, pasubio (3.5oz)	12
amaro, margerum 2.5oz	12
chinato, borgogna 2.5oz	13
chinato, barolo 2.5oz	25

NON ALCOHOLIC REFRESHERS

N/A beer athletic: run wild ipa	6
best day: hazy ipa, west coast ipa, kolsch	6
fennel seedlip martini with a twist	14
hella bitters & soda	6
house-made shrub	6
sicilian lemon or blood orange soda	6
mexican coke	4
san bitters cure-all	6

mountain valley sparkling water	8
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WINES BY THE BOTTLE

SPARKLING

prosecco, valdobbiadane 'rustico' docg	48
NV brut, roederer	58
'20 marie courtin, 'resonance'	165
NV brut rosé, vigna dorada, franciacorta	66
NV gamay rosé, serol 'turbulent'	54
lambrusco, cleo chiarli 'vecchia mod.'	43
magnum 1.5L	86

ROSE

'22 chinon, charles joguet	50
'22 bandol, domaine tempier	108
'22 old vine carignan, minus tide	54
'22 touriga nacional bld, arnot-roberts	57
'22 pinot noir, scribe 375ml can	22
'21 txakolina, camino roca	44

WHITE

'22 arneis, vietti	54
'22 cortese, la raia gave 'pleo'	42
'22 pinot grigio, bruno verdi	50
'22 sauvignon blanc, pennyroyal	48
'21 riesling, read holland	58
'18 chardonnay, long m. ranch	66

RED WINE by the BOTTLE

'22 sangiovese friulano, ryme	50
'22 zinfandel nouveau, onward	50
'22 trousseau, arnot roberts	78
'20 pinot noir, handley	60
'22 drew 'fogeater' pinot	92
'19 black kite 'kite's rest'	96
'21 signal ridge, 'mendocino ridge'	125
'22 malbec, bonnigial-bodet 'diablicot'	48
'20 dolcetto d'alba, brovia	50
'21 tempranillo, antidoto	57
'23 syrah, drew 'the field blend'	72
'21 crozes-hermitage, mgraillet 'equinoxe'	56
'18 carignano, capezzana	72
'20 barbaresco, de forville	72
'21 nebbiolo, vietti 'perbacco'	70
'21 toscano, ornellaia 'le volte'	60
'19 barbera, giuseppe mascarello	107
'19 barbera d'alba, cascina baricchi.....	80
'17 barolo, luigi oddero, la morra.....	96

*a 20% service charge is added...

...to support a living wage to all our crew year round.