

## 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 meyer lemon vinaigrette, pecorino 14  
BRASSICA "CAESAR" parmigiano, cured yolk, bread crumbs 15  
PROSCIUTTO DI PARMA sliced and simple 13  
DUCK LIVER PATE' chutney & goodies 12

## 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 CON RAGU 26  
hotel garden oregano, parmesan, chili oil

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

## 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

momint	15
moscato, lemon, dessert wine, prosecco	
lambroni	
mata tinto vermouth, verjus, lambrusco	
rhubarb lo-fi	
amaro, straberry, allspice, prosecco	

## APERITIFS & DIGESTIFS

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

## 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 pinot, drew 'fogeater'	92
'19 pinot, black kite 'kite's rest'	96
'21 pinot, 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 syrah, crozes-hermitage, mgraillot 'equinoxe'	56
'18 carignano, capezzana	72
'20 barbaresco, de forville	72
'21 nebbiolo, vietti 'perbacco'	70
'21 sangiovese blend, toscano, ornellaia	60
'19 barbera, giuseppe mascarello	107
'19 barbera d'alba, cascina baricchi	80
'17 barolo, luigi oddero, la morra	96

mountain valley sparkling water 8

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