

OFFSPRING at the FARRER september 4th

OYSTERS on the HALF SHELL st simon (new brunswick) 1/2 doz 24/ doz48
raw on the halfshell with lambrusco-peppercorn mignonette
or
oven-roasted with fermented shishito butter

PICKLE PLATE house-fermented vegetables 8
ALMONDS & OLIVES piment d'ville and honey 9
WOOD-OVEN FINGERLING POTATOES saffron aioli 11
GASPACHO local tomatoes, focaccia, good olive oil, garden herbs, toasted almonds 9
RASATO CABBAGE black garlic vinaigrette, ricotta salata, pistachios 14
MIXED GREENS meyer lemon dressing, parmesan 14
OUR GARDEN SQUASH CARPACCIO pine nuts, laychee chevre, capers, herbs 14
THE BRINEY BOARD assortment of pickled, smoked, and cured seafood 27
PROSCIUTTO con MELON FRANCESE lemon, oregano, piment d'ville 18

PIZZA

FIOR di LATTE 24
smokey tomato sauce, mozzarella, oregano

CALABRESE 26
smokey tomato sauce, spicy salumi, filigreen carmen peppers, olives

PORCHETTA 27
white sauce, glenora grapes, fennel, rosemary, taleggio

POMODORO 26
olive oil, local tomatoes, mozza, capers

PASTA & PIATTI

GNOCCHI ALLA ROMANA 24
tomato butter, piment d'ville, parm

LAMB CANNELONI 29
wild lobster mushroom, roasted onions, fennel crema

RADIATORE con MAIS 26
squash, guanciaie, creme fraiche, taleggio

LUMACHE alla NORMA 25
heirloom tomatoes, eggplant, ricotta salata

CONFIT CHICKEN LEG 24
polenta, filigreen farm cauliflower, spicy onion relish

PLEASE ASK ABOUT OUR 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

BEER

| | |
|--|----|
| draft: ipa, incredible • henhouse | 8 |
| draft: italian pilsner • humbolt regeneration | 8 |
| pale ale, wax & wane • moonlight brewing | 8 |
| pale ale, provocative whisper • moonlight | 8 |
| pilsner, steffi • hanabi 500 ml btl | 20 |
| pils, sts • russian river brewery | 7 |
| lager, redwood lager • fogbelt | 8 |
| white belgian wheat • allagash | 8 |
| ipa, pliny the elder • russian river brewing | 11 |
| ipa del norte • fogbelt | 9 |
| aged belgian sour ale • petrus | 10 |
| red ale, duchess de bourgogne • brouwerij verjhaeghe | 13 |
| black lager, death and taxes • moonlight brewing | 8 |

CIDER

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|---|----|
| king david, philo apple farm 750ml btl | 28 |
| gravenstein+blackberries, eye cyder 500ml | 24 |

WINES BY THE GLASS

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| asolo prosecco, bele casel | 13 |
| lambrusco, cleo chiarli 'vecchia mod.' | 14 |
| '23 sauvignon blanc, pennroyal | 15 |
| '22 cortese, la raia gavi 'pleo' | 15 |
| '23 old vine carignan rose', minus tide | 15 |
| '20 pinot noir, av blend, handley | 16 |
| '20 dolcetto d'alba, brovia | 17 |
| '21 pinot, signal ridge, 'mendocino ridge' | 27 |
| '21 pinot, emery-grant | 28 |
| '20 barbaresco, silvio giamello | 27 |

SPRITZERz

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|---|----|
| cucumber smash moscato, cucumber, lemon, prosecco | 15 |
| cappelletti bitters, lemon, prosecco, sparklingh2o | |
| melone fresh melon syrup, cap corse, lemon, prosecco | |
| rozzante red wine from alba, sicilian lemon | |

APERITIFS & DIGESTIFS

served neat • on ice • with soda water

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

NON ALCOHOLIC REFRESHERS

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|--------------------------------------|---|
| N/A beer: best day brewing kolsch | 6 |
| hella bitters & soda | 6 |
| house-made shrub | 6 |
| mexican coke | 4 |
| chinatto italian citrus soda | 8 |
| arnold palmer, harney & sons | 7 |
| sicilian lemon soda | 6 |
| house-made iced tea | 6 |
| house-made strawberry-basil lemonade | 7 |
| philo apple farm apple juice | 4 |

BOTTLES

SPARKLING

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|--|-----|
| asolo prosecco, bele casel | 51 |
| grand cru champagne, andre clouet | 110 |
| lambrusco, cleo chiarli 'vecchia mod.' | 46 |
| lambrusco, cleo chiarli magnum 1.5L | 89 |
| nv gamay rosé, serol 'turbulent' | 54 |
| nv brut, roederer | 58 |
| '18 alta langa brut, enrico serafino | 60 |

ROSE

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|-----------------------------------|-----|
| '23 old vine carignan, minus tide | 58 |
| '22 trousseau, arnot-roberts | 57 |
| '23 bandol, domaine tempier | 108 |
| '23 ciliegiolo, bisson | 51 |
| '22 txakolina, camino | 44 |

WHITE

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|---------------------------------------|----|
| '22 arneis blend, idlewild | 49 |
| '22 pinot grigio, bruno verdi | 50 |
| '22 cortese, la raia gavi 'pleo' | 54 |
| '22 sauvignon blanc, pennyroyal | 52 |
| '22 pecorino, tiberio | 66 |
| '20 soave, inama, veneto | 40 |
| '23 sauvignon blanc, read holland | 60 |
| '21 chardonnay, signal ridge vineyard | 98 |

RED WINE

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| '22 sangiovese friulano, ryme | 50 |
| '22 trousseau, arnot roberts | 78 |
| '20 pinot, handley | 60 |
| '21 pinot, signal ridge, mendocino ridge | 140 |
| '19 pinot, long meadow ranch | 75 |
| '21 pinot, emery-grant | 105 |
| '22 aglianico, setaro 'terramatta' | 53 |
| '20 etna rosso, vigneti vecchio | 58 |
| '20 dolcetto d'alba, brovia | 55 |
| '22 syrah, drew 'the field blend' | 72 |
| '21 syrah, crozes-hermitage, mgrailot 'equinoxe' | 56 |
| '20 barbaresco, silvio giamello | 90 |
| '19 barbera d'alba, cascina baricchi | 80 |
| '17 barolo, luigi oddero, la morra | 96 |
| '20 sangiovese, chiara condello | 58 |
| '20 freisa, langhe, luigi giordano | 70 |
| '22 nebbiolo, langhe, giulia negri | 78 |
| '21 nebbiolo, ronchi 'in amphoris' | 72 |
| '18 carmignano, capezzana | 72 |