

OFFSPRING at the FARRER

December 28th

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

SICILIAN ANCHOVIES & ESTRATTO BUTTER focaccia, oregano 14
FRATEPEITRO CERIGNOLA OLIVES marash pepper, meyer lemon 9
WHITE BEAN & FENNEL SOUP sunflower seeds, chili oil 9
CHICORY SALAD rosemary vinaigrette, green olives, citrus, fennel, pinenuts 16
MIXED GREENS lemon vinaigrette, parmigiano reggiano 14
CAULIFLOWER "CAESAR" parmigiano, salt-cured yolk, bread crumbs 16
RASATO CABBAGE black garlic vinaigrette, almonds, pecorino 15
SOLE BRANDADE creme fraiche, bread crumbs, chives 15
THE BRINEY BOARD assortment of pickled, smoked, and cured seafood 27
SEARED KNIGHT'S VALLEY BEEF CARPACCIO served chilled, caper leaves, lovage, parm, bk pep 18
SPECK HAM : SLICED AND SIMPLE olive oil and chili flake 13

PIZZA

FIOR DI LATTE 25
tomato sauce, parmigiano, oregano

CALABRESE 28
tomato sauce, spicy salumi, onions, fermented garlic honey, calabrian chile,

CARBONARA 27
creme fraiche, pecorino, speck ham, onions, cured egg yolk, black pepper

PUTTANESCA 27
red sauce, nettuno anchovy, caper, olives, onions, calabrian

FUNGHI 28
creme fraiche, roasted maitake mushrooms, tallegio, arugula

PASTA & PIATTI

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

LINGUINI with OREGON COAST DUNGENESS CRAB 30
brown butter, celery root, pea shoots, lemon

LUMACHE ALL' AMATRICIANA 25
pancetta, calabrian chile, tomato, pecorino

RADIATORE 'CACIO e PEPE' 24
tellicherry peppercorn, parmesan, cream

LIBERTY FARMS DUCK LEG 32
delicata squash, chicories, persimmon chutney

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

negroni spritz cocchi americano • navarro verjus • salers aperitif • prosecco
rozzante red wine from alba • lambrusco • sicilian lemon
cappeletti spritz prosecco • lime • sparkling water

draft beer:

italian pilsner • humbolt regeneration • brewery 8
pale ale • “stoked” • henhouse 8

BEER

pale ale • provocative whisper • moonlight 8
white belgian wheat • allagash 8
pilsner • reality czech, moonlight 8
pilsner • sfizio • ft point 6
redwood lager • fogbelt 8
ipa • pliny the elder • russian river brewing 11
ipa • citra dream hazy • new glory 9
ipa • the r.i.p.a. • henhouse 9
aged belgian sour ale • petrus 8
black lager • death and taxes • moonlight 10

WINES BY THE GLASS

asolo prosecco, bele casel 13
lambrusco, cleo chiarli ‘vecchia mod.’ 14
‘22 pinot grigio, bruno verdi 14
‘23 soave, inama 15
‘23 old vine carignan rose’, minus tide 15
‘20 dolcetto d’alba, brovia 17
‘21 a.v. pinot, emery-grant 28
‘20 barbaresco, vicenziano 27
‘19 brunello di montalcino, la fiorita 32

APERITIFS & DIGESTIFS

served neat • on ice • with soda water

cap corse blanc, mattei blanc 9
vermouth blanco, mata 12
late harvest moscato, vignalta 12
vermut, bordiga rosso 11
vermouth dopo teatro cocchi 11
vermouth, elena di torino 16
amaro, cardamaro 9
amaro, lo-fi 9
amaro, pasubio 12
cap corse quinquina 12
barolo chinato cocchi, piedmonte 25

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch 6
house-made shrub 6
mexican coke 6
philo apple farm apple juice 4
stappi chinotto soda 6
limonata 4
rootbeer 4
san bitters & soda 6
housemade arnold palmer 7
housemade lemonade 7

BOTTLES

SPARKLING

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

WHITE

‘22 arneis blend, idlewild 49
‘22 pecorino, tiberio 66
‘21 chardonnay, signal ridge vineyard 98
‘22 pinot grigio, bruno verdi 50
‘23 soave, inama 66

ROSE

‘23 old vine carignan, minus tide 58
‘22 touriga blend, arnot roberts 57
‘23 bandol, domaine tempier 108
‘23 ciliegiolo, bisson 51

RED WINE

‘22 sangiovese friulano, ryme 50
‘22 trousseau, arnots roberts 78
‘21 cowhorn, gsm, applegate valley 54
‘20 a.v. pinot, waits mast, roma vineyard 98
‘20 a.v. pinot, ena, mariah vineyard 70
‘22 a.v. pinot, wentworth 100
‘21 a.v. pinot, emery-grant 105
‘22 sangiovese, chianti rufino, selvapiana 48
‘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 syrah, drew ‘the field blend’ 72
‘21 nebbiolo, ronchi ‘in amphoris’ 72
‘19 brunello di montalcino, la fiorita 145
‘18 carignano, capezzana 72