

an OFFSPRING Lunch at the FARRER

OYSTERS on the HALF SHELL beausoleil (new brunswick) 1/2 doz 24/ doz48
raw on the halfshell with lambrusco-peppercorn mignonette
or
oven-roasted with our fermented piment d' ville sauce

FRATEPEITRO CERIGNOLA OLIVES 9
ROASTED ALMONDS rosemary, italian sea salt 8
HOUSE FOCACCIA olive oil, balsamic 10
GIARDINIERA house pickled vegetables, bay leaf, coriander, calabrian chile 14
SICILIAN ANCHOVIES & ESTRATTO BUTTER focaccia, oregano 16
CELERY ROOT SALAD chicories, winter citrus, pistachios, castelveltrano olives, garden mint 17
MIXED GREENS lemon vinaigrette, ricotta salata 14
CAULIFLOWER "CAESAR" parmigiano, salt-cured yolk, bread crumbs 16
CHILLED KNIGHT'S VALLEY BEEF CARPACCIO tuna tonnato, black pepper, rosemary 19

PIZZA, PASTA & PIATTI

BUFFALO MOZZARELLA 25
tomato sauce, parmigiano, oregano

POLPETTE 28
tomato sauce, meatballs, onions, mama lil' peppers, olives, confit garlic

FUNGHI 28
creme fraiche, local mushrooms, roasted onions, thyme, taleggio

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

HONEY MUSSELS 32
garlic, shallots, white wine, fermented espelette chile butter, focaccia

DESSERTS & COFFEE ARE AVAILABLE AT PAYSANNE

gluten free option * we are happy to prepare most of the pizza or pasta toppings over polenta, just ask
- a 10% 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: italian pilsner • humbolt regen	8
draft: lager • kernza • a.v. brewery	8
pilsner • reality czech • moonlight	8
pilsner • sfizio • ft point	8
white belgian wheat • allagash	8
redwood lager • fogbelt	8
ipa • pliny the elder • russian river brewing	11
ipa • citra dream hazy • new glory	9
aged belgian sour ale • petrus	8
black lager • death and taxes • moonlight	8

WINES BY THE GLASS

asolo prosecco, bele casel	
lambrusco, cleo chiarli 'vecchia mod.'	13
'23 soave, inama	14
'23 sauvignon blanc, pennyroyal	14
'23 cortese, la raia gavi 'pleo'	15
'23 old vine carignan rose', minus tide	15
'22 grenache, weatehrborne	16
'20 dolcetto d'alba, brovia	16
'20 pinot, ena, mondo ridge, mariah	17
'21 a.v. pinot, emery grant	28
'20 barbaresco, vicenziano	27
'19 brunello di montalcino, la fiorita	

APERITIVOS & DIGESTIVOS

served neat • on ice • with soda water	
vermouth blanco, mata	9
late harvest moscato, vignalta	11
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
hella bitters & soda	6
san bitters with soda	6
mexican coke	4
root beer	4
sicilian lemon soda	6
stappi chinotto soda	6
house-made shrub	8
house-made iced black tea	7
house-made arnold palmer	7
philo apple farm apple juice	4

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

ROSE

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

WHITE

'23 sauvignon blanc, pennyroyal	49
'22 pecorino, tiberioxx	66
'21 chardonnay, signal ridge vineyard	98

RED WINE

'22 sangiovese friulano, ryme	50
'22 trousseau, arnot roberts	78
'21 cowhorn, gsm, applegate valley	54
'20 pinot, ena, mondo ridge, mariah	70
'22 a.v. pinot, wentworth	100
'21 a.v. pinot, emery-grant	105
'22 sangiovese, chianti rufino, selvapiana	48
'20 dolcetto d'alba, brovia	55
'20 barbaresco, vincenziano	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	70
'21 nebbiolo, ronchi 'in amphoris'	72
'19 brunello di montalcino, la fiorita	145
'18 carmignano, capezzana	72