

OFFSPRING at the FARRER

march 12th

OYSTERS on the HALF SHELL beausoleil (New Brunswick) 1/2 doz 24/ doz 48

raw on the halfshell with lambrusco-peppercorn mignonette

or

oven-roasted with fermented espelette butter

PRIMI

FRATEPEITRO CERIGNOLA OLIVES 9

HOUSE FOCACCIA olive oil, balsamic 10

GIARDINIERA house pickled vegetables, bay leaf, coriander, calabrian chile 12

SICILIAN ANCHOVIES & ESTRATTO BUTTER focaccia, oregano 16

MIXED GREENS meyer lemon vinaigrette, ricotta salata 14

CELERY ROOT SALAD chicories, winter citrus, pistachios, castelveltrano olives, garden mint 15

CAULIFLOWER "CAESAR" parmigiano, salt-cured yolk, bread crumbs 16

BRAISED LEEKS garlic aioli, crispy capers, golden raisins, pinenuts, marash pepper 16

ANTI PASTI caciocavallo, salumi, pickles, mustard, accoutrement 19

BAY SCALLOP CRUDO avocado, lime, pianogrillo olive oil, caper leaves 18

THE BRINEY BOARD assortment of pickled, smoked, and cured seafood 27

ADD ONS

PIZZA

BUFFALO MOZZARELLA 25
tomato sauce, parmigiano, oregano

CALABRESE 28
tomato sauce, spicy salumi, roasted onions, mamas lil' peppers, olives

MORTADELLA 27
creme fraiche, pistachio, parmigiano, stratiatella, red onions, pea shoots

FUNGHI e PESTO 28
creme fraiche, garden walnut pesto, maitake mushrooms, meyer lemon, leeks, taleggio

GRANCHIO 35
garlic oil, dungeness crab, spring onions, parmigiano, marscarpone, capers, arugula

calabrese 6
sicilian anchovies 6
calabrian chile 3

PASTA & PIATTI

GNOCCHI ALLA ROMANA 24
tomato butter, marash pepper

CONFIT CHICKEN LEG 22
polenta, roasted fennel, olive conserva

B.C. HONEY MUSSELS w/ FERMENTED ESPELETTE BROTH 32
white wine, garlic and served with focaccia

SONOMA MEAT CO PORK SAUSAGE 42
roasted celery root, ciopolini onions, rosemary

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 you

SPRITZERz 15

negroni spritz cocchi americano • navarro verjus • prosecco

rozzante red wine from alba • lambrusco • sicilian lemon

cappeletti spritz prosecco • lime • sparkling water

DRAFT BEER 8

IPA • incredible • henhouse brewing 8

kernza • a.v. brewing 8

BEERS & CIDERS

pilsner • sfizio • ft point 12oz

pilsner •village • 3rd st aleworks 12oz

pilsner • reality czech • moonlight

white belgian wheat • allagash

redwood lager • fogbelt

lager • narragansett

pale ale • provocative whisper • moonlight

aged belgian sour ale • petrus

black lager • death and taxes • moonlight

ipa • pliny the elder • russian river brewing 11

hard cider • bates & schmitt • 500ml 18

hard cider • sur la mer • drew • 500ml 28

hard cider • bramble eye • eyecyder • 500ml 24

WINES BY THE GLASS & 375mls

asolo prosecco, bele casel

nv brut rose de noir, cleto chiarli

'23 sauvignon blanc, handley

'23 cortese, la raia gavi 'pleo'

'23 old vine carignan rose', minus tide

'22 chianti rufina, selvapiana

'20 dolcetto d'alba, brovia

'21 a.v. pinot, emery-grant

'17 barolo, luigi oddero, la morra

'19 brunello di montalcino, la fiorita

nv extra brut, billecourt-salmon 375ml

'23 pinot grigio, marco felluga 375 ml

'20 barbaresco, paitin 'sori paitin' 375ml

APERITIVOS & DIGESTIVOS

served neat • on ice • with soda water

vermouth blanco, mata

late harvest moscato, vignalta

vermouth dopo teatro cocchi

vermouth, elena di torino

amaro, cardamaro

amaro, lo-fi

amaro, pasubio

cap Corse quinquina

barolo chinato cocchi, piedmonte

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch

hella bitters & soda

san bitters with soda

mexican coke

sicilian lemon soda

stappi chinotto soda

house-made shrub

philo apple farm juice

BOTTLES

SPARKLING

6	asolo prosecco, bele casel	51
6	pet nat pinot grigio, carboniste.'	55
8	lambrusco, cleto chiarli magnum 1.5L	89
8	nv brut rose de noir, cleto chiarli	54
8	nv brut, roederer	60
8	'19 brut, l'hermitage, roederer	175
9	grand cru champagne, andre clouet	110
8	champagne, marie-courtin resonance	165

WHITE

	'23 sauvignon blanc, handley	52
	'22 cortese, la raia gavi 'pleo'	54
13	'22 arneis blend, idlewild	49
14	'22 pecorino, tiberio	66
15	'23 chardonnay, terra alpina	48
15	'21 chardonnay, signal ridge vineyard	80

ROSE

28	'23 old vine carignan, minus tide	58
27	'22 touriga nacional blend, arnot roberts	57
32	'23 bandol, domaine tempier	108
90	'23 cilieggiolo, bisson	51

RED WINE

	'22 sangiovese friulano, ryme	50
	'22 trousseau, arnots roberts	78
9	'23 grenache, cherchi, cannonau di sardegna	50
12	22 etna rosso, vigneti vecchio, 'sciare vive'	58
11	'23 a.v. pinot, drew 'fogeater'	100
16	'20 a.v. pinot, waits mast, roma vineyard	98
9	'22 a.v. pinot, wentworth	100
12	'19 a.v. pinot, black kite 'kite's rest'	96
12	'21 cowhorn, gsm, applegate valley	54
25	'20 freisa, langhe, luigi giordano	70
	'19 barbera d'alba, cascina baricchi	80
	'22 syrah, drew 'the field blend'	72
	'20 sangiovese, chiara condello	58
6	'18 carignano, capezzana	72
6	'22 nebbiolo, ronchi, 'in amphoris, langhe	72
6	'22 nebbiolo, langhe, giulia negri	78
4	'20 barbaresco, paitin 'sori paitin'	135
6	'17 barolo, luigi oddero, la morra	96
8	'19 brunello di montalcino, la fiorita	145
4	'13 barbaresco, 'sori san lorenzo', gaja	395

OUR CORKAGE FEE IS \$30- WAIVED IF YOU PURCHASE A BOTTLE FROM OUR LIST

ALL WINES, BEER AND CIDERS AVAILABLE FOR TAKEAWAY- 25% OFF LIST PRICE