



MIXED DRINKS

15.5 ea.

drinks by erin hines

- FINAL STOP**
gin | green chartreuse | meyer lemon syrup | lime
- THE GRINGO**
mezcal | mint | ginger | falernum | lime | seltzer
- HOUSE OLD FASHIONED**
bourbon + rye | brown sugar | 2 bitters | orange zest
- PRETTY BIRD**
whiskey | campari | lemon balm | grapefruit | lime | agave | bitters
- INSIDE JOB**
scotch | rum | orgeat | lemon | walnut bitters
- PENICILLIN**
scotch | lemon | honey | ginger
- EASY MONEY**
gin | basil | lime | grapefruit
- DRY MEZCAL NEGRONI**
mezcal | cappalletti | dry vermouth | bitters | grapefruit zest
- PUFFY SHIRT**
rum | mezcal | pineapple | orgeat | lime | bitters
- SUNBURN COCKTAIL**
blanco tequila | cucumber | cayenne | lime
- THE OPTIMIST**
vodka | peach shrub | lime | bitters | brut

SOUP / SALAD / VEG

- SUMMER GAZPACHO SOUP**
heirloom tomato | melon | chop chop | avocado 18.5
- CHARRED BROCCOLI DI CICCIO**
toasted garlic | preserved lemon | calabrian chili 15
- CRISPY BRUSSELS SPROUTS**
cayenne pepper sauce | parmesan 17
- SUPPER CLUB CAESAR**
hearts of romaine | sesame croutons | caesar dressing | parm 17
- THE KALE SALAD**
shaved veggies | crispy shallots | sesame | pecorino 17
- BABY LETTUCE SALAD**
shaved apple & fennel | sliced almond | mint vinaigrette 18
add grilled & chilled chicken to any salad + 6

PASTA

- WILD MUSHROOM GNOCCHI**
chard | chili | truffle butter 29.5
- RADIATORE A LA BOLOGNESE**
pork veal ragout | basil | chili | parm 29.5
- SAUSAGE ORECCHIETTE**
fennel sausage | rapini | chili | breadcrumbs | parm 29.5
- SHRIMP SPAGHETTI**
marinara | cream | jalapeno | breadcrumbs
scallion | basil 36.5

STARTERS / DRINKING SNACKS

- DELLA FATTORIA BREAD SERVICE** 4
- TODAY'S MARKET OYSTERS**
cucumber granita | tabasco | mignonette a.q.
- SMOKED TROUT CANAPES** 4 pc 20
dill yogurt | avocado | potato cake
add hackleback caviar + 8
- AHI TARTARE "TACOS"** 3 pc 20
avocado | crisp wonton | chili aioli | jalapeno
scallions | sesame seeds
- AVOCADO BRUSCHETTA** 18
ricotta | chorizo | sea salt | balsamic glaze
- THE TRUFFLE FRIES** 14
pistachio + almond romesco | aioli | parm
- SAFFRON ARANCINI** 4 pc 15
black garlic aioli | parm
- WOOD GRILLED MAITAKE MUSHROOM** 18
tarragon aioli | grilled lemon
- NEW ORLEANS STYLE SHRIMP TOAST** 22
cream | sherry | jalapeno | arugula | crispy shallots

WOOD GRILL / LARGE PLATES

- WOOD GRILLED SALMON** 39.5
corn succotash | piquillo pepper salsa verde
- THE CIOPPINO** 39
mussels | clams | shrimp | san marzano tomatoes
chili | bread
- WOOD GRILLED GAME HEN** 38
grilled maitake | fingerling potatoes | shishito peppers
- TOMAHAWK PORK CHOP** 39.5
grilled peach | panzanilla | game jus | brandy peach glaze
- WOOD GRILLED LAMB CHOPS** 48.5
cannellini | kale | cherry tomato | game jus | chimichurri
- WOOD GRILLED FILET MIGNON** 8 oz 51.5
fingerling potatoes | grilled brussels sprouts | game jus
- WOOD GRILLED PRIME RIBEYE** 11 oz 55
mashed potatoes | grilled asparagus | game jus | onion rings
- THE FRIED CHICKEN SANDO** 22
pepper jack | chipotle aioli | lettuce | tomato
caramelized onion | pickles | fries
- THE GUESTHOUSE BURGER** 22
brisket blend | sharp cheddar | caramelized onions
special sauce | house pickles | lettuce | tomato | fries
add bacon + 3...add avo + 3



make yourself at home

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.