

BRUNCH

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22

St. Stephen (Cow)
Four Fat Fowl, NY

Clothbound Cheddar (Cow)
Cabot, VT

Bayley Hazen Blue (Raw Cow)
Jasper Hill Farm, VT

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4
add Spanish anchovies 8

ENDS MEAT COPPA 11

focaccia and house butter

A COMBINATION OF SALUMI & CHEESE 37

FIRE & ICE 20

SALUMI PLATE 8/22

True Story Prosciutto
Poconos, PA

Smoking Goose Finocchiona
Indianapolis, IN

Benton's Country Ham
Madisonville, TN

BRUNCH

BUTTERMILK PANCAKE 13

cultured butter and maple syrup

B.E.C. 16

english muffin, bacon, American cheese, and herb mayo

MARINATED CUCUMBERS 16

garlic, chili, chrysanthemum greens and spicy seeds

LITTLE GEM SALAD 19

dill, pecorino, mint and breadcrumbs



RIGATONI CARBONARA 24

guanciale, pecorino romano, egg yolk

LUMACHE CACIO E PEPE 22

pecorino romano and black pepper

CHEESEBURGER 22

American cheese, white onion and crispy potatoes

STEAK & EGGS 34

Double R Ranch zabuton and marble potatoes

SIDES

CRISPY POTATOES 9

béarnaise and chives
add egg 3

BENTON'S HERITAGE BACON 8

BUTTERMILK BISCUIT 6

cultured butter and honey

PIZZA

MARGHERITA 23

tomato, mozzarella, basil,
extra virgin olive oil

FAMOUS ORIGINAL 24

tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili

SUMMER RAMP UP 23

stracciatella, calabrian chili, ramps

BEE STING 26

tomato, mozzarella, soppressata,
basil, chili, honey

LARDO CALRISSIAN 21

taleggio, lardo, rosemary,
gremolata, lemon

ROSSO 18

tomato, garlic, oregano,
extra virgin olive oil

WAINGRO 28

arrabbiata, mozzarella, parmigiano,
caciocavallo, meatballs, basil

SPRING OF DOOM 25

ricotta, pork sausage,
spigarello, chili, garlic

GUANCIALE & EGG 26

tomato, mozzarella, guanciale,
egg, breadcrumb

\$7

basil
honey
jalapeño
pepperoncini

red onions
parmigiano
pecorino
garlic

\$3

mushrooms
mozzarella
ricotta

caciocavallo
olives
egg

\$5

stracciatella
anchovies
pepperoni
pork sausage

speck
prosciutto
guanciale
soppressata

"Always for Pleasure!"

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
20% automatic gratuity will be added to parties of 6 or more.