

APPETIZERS

WHIPPED FETA DIP 15

Crushed pistachios and chili honey, warm garlic flatbread

CHARCUTERIE 18 (plate) / 27 (board)

Cured meats, cheeses, pickles, and garnishes

Make it a cheese board! 21

ARANCINI 14

Risotta balls stuffed with mozzarella, served with marinara

CHEESIE FLATBREAD 15

Garlic oil, three cheese mix, rosemary, marinara

SALADS

VINAIGRETTE CAESAR 14

Romaine, bacon, croutons, lemon confit, Parmigiano, caesar vinaigrette

ROASTED ROOT VEGETABLE 15

Roasted vegetables, beet and yogurt dip, za'atar, nuts, and seeds

KALE & ARUGULA 13/19

Kale, arugula, pumpkin seeds, radish, crispy parsnip, Parmigiano, mustard vinaigrette

**Add on: chicken breast (herbed / breaded) +8
shrimp +9 | seared salmon +14**

HOUSEMADE PASTAS

MUSHROOM CANNELLONI 27

Wild and cremini mushrooms, Parmigiano truffle sauce, fried artichokes

GNOCCHI 23

Roasted butternut squash, brown butter, fresh herbs, Parmigiano

CAMPANELLE AGLIO E OLIO 22

Olive oil, garlic, and chili sauce, bacon, snap peas, Parmigiano

RIGATONI BOLOGNESE 24

Pasta sauce, ground beef, basil pesto, Italian herbs

CHICKEN PARMIGIANO 26

Pasta sauce, breaded chicken breast, bocconcini, Parmigiano, bucatini

PIZZAS

MARGHERITA 18

Tomato sauce, bocconcini, basil

MARGHERONI 21

Tomato sauce, bocconcini, basil, spicy soppressata

PEAR 22

Tarragon aioli, red wine poached pears, roasted shallots, goat cheese, prosciutto, microgreens

DELICATESSEN 23

Roasted garlic oil, spicy soppressata, pickled red onion, bocconcini, shaved pecorino, prosciutto, arugula, chili honey

MUSHROOM 21

Ricotta sauce, portobello and cremini mushrooms, mozza, microgreens

Add local bacon or sausage +4

LUMBERJACK 23

Tomato sauce, bacon, mild Italian sausage, caramelized onions, applewood smoked cheddar, mozza, fried rosemary, maple drizzle

DONAIR 21

Shaved donair meat, cherry tomatoes, finely diced onion, mozza, house donair sauce

PEPPERONI 20

Tomato sauce, pepperoni, mozza, Parmigiano

HAWAIIAN 22

Tomato sauce, smoked bacon, caramelized pineapple, mozza, arugula

CLASSIC VEG 21

Garlic oil, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

TANDOORI CHICKEN 22

Tomato and yogurt sauce, tandoori marinated chicken, mozza, red onion, cucumber, tomatoes, yogurt drizzle

CLASSIC CHEESE 16

Tomato sauce, mozza

Drizzles + 1 | Vegetables + 2 | Cheese + 3 |

Plant-Based Cheese + 3 | Meats + 4 |

Gluten Free* Crust + 4.25

*May contain trace amounts of gluten.

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad or soup

\$20 until 3pm

Kale salad available for a \$2 upcharge

Please inform servers of any allergies or food sensitivities,
so we can work with the kitchen to provide you with a safe and delicious meal!



COCKTAILS

14 / 1.5 oz.

Paper Plane

Amaro Nonino, Aperol, Wild Turkey bourbon, lemon

Rum Punch

Havana Club amber rum, pomegranate, passionfruit, orange, lemon, cranberry simple syrup

St. Pom

Tito's vodka, St. Germain Elderflower, Itinera prosecco, lemon, orange, rosemary, simple syrup

The Last Word

Chartreuse, Citadelle gin, Maraschino liqueur, lime

Cherry Bourbon Sour

Wild Turkey Bourbon, cherry simple syrup, lemon

Orange Old Fashioned

Wild Turkey bourbon, orange bitters, sugar cube

White Negroni (2oz)

Suze, Lillet, Citadell Gin

Looking for a cocktail you don't see? Ask your server!

Classic cocktails available on request

WINE

SPARKLING

5oz glass / bottle

*Itinera Prosecco

11.5 / 46

*Masottina Prosecco DOC Brut Rose

12 / 48

WHITE

5oz glass / 8 oz glass / bottle

*Zenato Gargenaga

10 / 16 / 40

Riff Terra Alpina Pinot Grigio

11 / 18 / 44

Saint Clair Sauvignon Blanc

12 / 19 / 48

Blomidon Tidal Bay

12 / 19 / 48

Tawse Chardonnay

12 / 19 / 48

ROSE

5oz glass / 8 oz glass / bottle

Santa Tresa

10.5 / 17 / 42

RED

5oz glass / 8 oz glass / bottle

*Carpazo Sangiovese

10.5 / 17 / 42

The Crusher Cabernet Sauvignon

11 / 18 / 44

Amalaya Malbec

11 / 18 / 44

Cafaggio Chianti Classico

65

Campo Viejo Rioja Reserva

50

BEER + CIDER

TAPS 16oz

*Garrison Tall Ship

8

Offtrack Brewing Bullseye Red

8

Offtrack Brewing Sunnyside Blonde Ale

8

Tatamagouche Deception Bay IPA

8.5

*Bulwark Original Cider

8.5

CANS AND BOTTLES

Coor's Light (341ml)

7

Keiths (341ml)

7

Stella Artois (330ml)

7.5

Whistler Brewing Co. Forager Gluten Free Lager (355ml)

7.5

Becks Non-Alcoholic (330ml)

5.5

Drink Sprizzi Strawberry Basil Sour Cider Spritzer (355ml)

7.5

Chainyard Foundation Cider (473ml)

9

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, Coke Zero, Club Soda,

Sprite, Gingerale, Brisk Iced Tea

2.75

Limonata

3

San Pellegrino (750ml)

7

Propeller Root Beer/Ginger Beer

4

Cranberry, Orange, or Apple Juice

4

COFFEE

Single Espresso

4.5

Americano

4.5

Latte

5.75

Cappuccino

5.5

Drip Coffee (Java Blend)

4

Regular Tea, Earl Grey, Green, Mint, Chai

4

SPECIALS

PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks*



GIVE THE GIFT
OF FOOD + WINE

Giftcards Available for Purchase