



STARTERS & SALADS

MEATBALLS TOMATO SUGO • PARMESAN • PINE NUTS	\$ 13
ARTICHOKE HUMMUS FIG VINCOTTO • ROASTED GARLIC TOASTED FLATBREAD FARM VEGETABLES	\$ 13
SHAVED VEGETABLE SALAD MIXED LETTUCE • SHAVED FENNEL • RADISH • CARROT • WHITE BALSAMIC VINAIGRETTE	\$14
CAESAR ROMAINE • PICKLED CELERY • PARMESAN • FOCACCIA CROUTONS • WHITE ANCHOVIES	\$14
EARLY MELON SALAD ARUGULA • COMPRESSED MELON PISTACHIO • PROSCIUTTO • PARMESAN CITRUS VINAIGRETTE	\$15
ADD CHICKEN • SHRIMP	\$ 8
ADD SALMON	\$ 12

SIDES TO SHARE

CRISPY FINGERLING POTATOES ROSEMARY TARRAGON CAPER AIOLI	\$ 5
BUFFALO'S GIARDINIERA SEASONAL PICKLED VEGETABLES PISTACHIO	\$ 5
FRIED CAULIFLOWER CALABRIAN AIOLI	\$ 5
HERBED PARMESAN FRIES	\$ 5

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MAINS

SANDWICHES ARE SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES,
RANCH CHIPS OR FRUIT

BLT • PARMESAN CRUSTED SOURDOUGH • TURKEY • WHOLE GRAIN AIOLI	\$ 18
BUFFALO'S BURGER • CALABRIAN PIMENTO • ARUGULA • TOMATO • BASIL AIOLI	\$ 15
ORGANIC CHICKEN CLUB • BACON MARMALADE • MARINATED CUCUMBER • BIBB LETTUCE SUNDRIED TOMATO • PEPPERONCINI • PROVOLONE • TOASTED FLATBREAD • HERB AIOLI	\$ 17
FAROE ISLAND SALMON • GEECHIE BOY FARMS FARRO • CAULIFLOWER • ARUGULA • FENNEL POLLEN • GREEN TOMATO RELISH	\$29
CALAMARO PASTA • ROASTED MUSHROOM • PROSCIUTTO	\$ 24
ADD CHICKEN • SHRIMP	\$ 8
SPAGHETTO TOMATO • HOUSE SUN-DRIED TOMATO • FRESH MOZZARELLA • TORN BASIL	\$ 22
ADD CHICKEN • SHRIMP	\$ 8

MENU CREATED BY CHEF DE CUISINE STUART AINSWORTH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



STARTERS

SAN MARZANO TOMATO SOUP
WHIPPED BASIL RICOTTA •
FOCACCIA CROUTON • GA OLIVE OIL
\$9

MEATBALLS
TOMATO SUGO • PARMESAN • PINE NUTS
\$13

CRAB & GREEN APPLE BRUSCHETTA
AVOCADO PURÉE • GRAIN MUSTARD •
CELERY • CHIVES
\$15

LA QUERCIA PROSCIUTTO
SIANO MOZZARELLA • FIG JAM •
GRILLED LEVAIN
\$14

SEARED MEDITERRANEAN OCTOPUS
FINGERLING POTATOES • GIARDINIERA •
CALABRIAN CHILI AIOLI • CRISPY CAPERS •
SAUCE VERT
\$14

CHARRED CARROTS
SAVORY GREEK YOGURT • MUSTARD SEED •
PISTACHIO
\$10

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FOR THE TABLE

MARINATED OLIVES
ROSEMARY • GEORGIA OLIVE OIL \$4

CRISPY CALAMARI
CALABRIAN CHILI AIOLI •
GYPSY PEPPERS \$12

WHIPPED RICOTTA
ROASTED TOMATO • FRESH HERBS •
CHILI FLAKE • OLIVE OIL •
GRILLED LEVAIN \$11

SALADS \$14

CHOP CHOP VERONA
ROMAINE • SAVOY CABBAGE •
RED ONION • BLUE CHEESE • BACON •
AVOCADO PURÉE • POMEGRANATE • APPLE •
CITRUS MUSTARD VINAIGRETTE

CAESAR
ROMAINE • PICKLED CELERY • PARMESAN •
FOCACCIA CROUTONS • WHITE ANCHOVIES

SHAVED VEGETABLE
MIXED LETTUCE • SHAVED FENNEL •
RADISH • CARROT •
WHITE BALSAMIC VINAIGRETTE

WHIPPED BURRATA & ROASTED BEETS
ARUGULA • PISTACHIO •
FENNEL POLLEN VINAIGRETTE

MAINS

BUFFALO'S CHEESEBURGER • CALABRIAN PIMENTO • ARUGULA • TOMATO • BASIL AIOLI \$15

BRICK PRESSED JOYCE FARMS CHICKEN • RICOTTA GNOCCHI • SWISS CHARD •
ROASTED RED PEPPER PURÉE \$28

BASIL BALSAMIC HANGER STEAK • SMASHED FINGERLING POTATOES • MUSHROOM •
SWEET DROP PEPPERS • ROASTED GARLIC CAPER VINAIGRETTE \$30

FAROE ISLAND SALMON • GEECHIE BOY FARMS FARRO • CAULIFLOWER • ARUGULA •
FENNEL POLLEN • GREEN TOMATO RELISH \$29

PASTAS

SPAGHETTI AL GRANCHIO • SHALLOT • BASIL • CHILI FLAKE • ADD LUMP CRAB (+9) \$18

CALAMARO • ROASTED MUSHROOM • ARUGULA • PROSCIUTTO • THYME BUTTER \$24

SPAGHETTO TOMATA • HOUSE SUN-DRIED TOMATO • FRESH MOZZARELLA • TORN BASIL \$22

GEMELLI BOLOGNESE • BLISTERED TOMATO • PARMESAN REGGIANO • BASIL \$26

SIDES \$5

CRISPY FINGERLING POTATOES
ROSEMARY • TARRAGON & CAPER AIOLI

SAUTÉED MUSHROOMS THYME BUTTER

BUFFALO'S GIARDINIERA
SEASONAL PICKLED VEGETABLES • PISTACHIO

FRIED CAULIFLOWER CALABRIAN AIOLI

RAINBOW SWISS CHARD LEMON •
PARSLEY

HERBED PARMESAN FRIES

DESSERTS \$8

VANILLA CARAMEL BUDINO
SALTED CARAMEL SAUCE

OLIVE OIL CAKE SLOW COOKED PEARS

TIRAMISU VERRINE CACAO NIBS

BOMBOLONI BERRY CONSERVA

CHOCOLATE CROSTATA
TOASTED HAZLENUTS

CHEESE PLATE GORGONZOLA DOLCE •
PARMESAN • TUPELO HONEY COMB (+ \$4)

MENU CREATED BY CHEF DE CUISINE STUART AINSWORTH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



PIZZA

CREATE YOUR OWN PIZZA 14"

\$ 21

VEGETABLE TOPPINGS

\$ 2 EACH

BELL PEPPERS
MUSHROOMS
TOMATOES
ONIONS
SPINACH
PEPPERONCINIS
OLIVES

MEAT TOPPINGS

\$ 3 EACH

SAUSAGE
PEPPERONI
HAM
CHICKEN
GROUND BEEF
BACON

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