



## FOR THE TABLE

<b>PRETZELED PARKER HOUSE ROLLS</b>	9	<b>BAKED CHEESE</b>	18
<i>Truffle Butter, Sesame</i>		<i>Black Diamond Goat Cheese, Pumpkin Seed Pesto, Honeycomb</i>	
<b>HOUSE-MADE RICOTTA</b>	11	<b>WILD MUSHROOM FLATBREAD</b>	13
<i>Smoked Tomato, Basil, Aged Balsamic</i>		<i>Sweet Onion Purée, Truffle, Egg Yolk</i>	
<b>RIPP FRIES</b>	7 / 13	<b>SQUASH FLATBREAD</b>	13
<i>Fondue, Jalapeño, Brisket</i>		<i>Delicata, Broccoli Rabe, Balsamic Bacon Jam</i>	
<b>BRUSSELS SPROUTS</b>	12	<b>WINGS</b>	13
<i>Balsamic Mustard, Apple, Bacon</i>		<i>Hot Sauce, Celery Mostarda, Bleu Cheese</i>	

## SHAREABLES

<b>CHARRED OCTOPUS</b>	17	<b>SURF &amp; TURF BAO BUNS</b>	12
<i>Black Olive Oil, Ricotta, Smoked Tomato</i>		<i>Crispy Fried Shrimp, Pork Belly, Jalapeño</i>	
<b>PORK RIBS</b>	12	<b>FRENCH ONION GNOCCHI</b>	17
<i>Calabrian, Garlic Honey, Peanuts</i>		<i>Braised Beef Shank, Gruyere</i>	
<b>GRILLED GARLIC SHRIMP</b>	13	<b>STEAK TARTARE *</b>	17
<i>Garlic Conserva, Calabrian Chili</i>		<i>Truffle, Cheese Crisp, Sourdough</i>	
<b>"SPICY TUNA ROLL"</b>	16	<b>BAKED ROLLATINI</b>	15
<i>Crispy Rice, Avocado, Ginger, Sesame</i>		<i>Ricotta, Bechamel, Porcini Mushroom, Pesto</i>	
<b>MAC &amp; CHEESE</b> (add brisket \$3, add lobster \$9)	13	<b>MAHI TACOS</b>	14
<i>Smoked Tomato, Arugula, Mushroom</i>		<i>Plantain Crust, Cabbage, Chipotle Mayo</i>	

## SOUPS & SALADS

<b>BROCCOLI CHEDDAR SOUP</b>	9	<b>LOBSTER BISQUE</b>	17
<i>Cave Aged Cheddar, Sourdough Crouton</i>		<i>Poached Lobster, Fennel, Pickled Lemon, Sherry</i>	
<b>PANZANELLA SALAD</b>	15	<b>FALL HARVEST SALAD</b>	12
<i>Pear, Fig, Balsamic Bacon, Rogue Smoky Bleu</i>		<i>Beets, Apple, Pepitas, Goat Cheese, Balsamic</i>	
<b>CAESAR</b>	13	<b>PEAS &amp; CARROTS</b>	13
<i>Dressing Croutons, Baby Gem, Parmesan</i>		<i>Snow Peas, Carrot Vinaigrette, Crème Fraiche, Tarragon</i>	

## ENTRÉES

<b>SPAGHETTI</b>	18	<b>CHARRED HONEYNUT SQUASH</b>	21
<i>Roast Pork, Broccoli Rabe, Calabrian Chili</i>		<i>Wild Rice, Fig, Smoked Tomato, Yogurt</i>	
<b>BRANZINO</b>	23	<b>SEARED DUCK BREAST</b>	28
<i>Delicata Squash, Cider Beurre Blanc</i>		<i>Duck Confit Fried Rice, Cherry Hoisin Sauce</i>	
<b>BRAISED SHORT RIB</b>	27	<b>FILET MIGNON *</b>	28
<i>Beet Grits, Hazelnut, Brussels Sprouts, Beef Jus</i>		<i>Charred Broccoli, Maitake Mushroom, Potato Pave</i>	
<b>BLACKENED MAHI MAHI</b>	26	<b>HALF ROASTED CHICKEN</b>	25
<i>Coconut Rice, Mango, Pineapple Salsa, Pistachio</i>		<i>Rainbow Carrots, Cornbread, Pan Drippings, Zhug</i>	
<b>BURGER *</b> (w/ Ripp Fries add \$4)	17	<b>LAMB TAGINE</b>	37
<i>Gouda, Lebanon Bologna, Special Sauce</i>		<i>Freekeh, Castelvetrano Olives, Pine Nut, Lemon Yogurt</i>	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\* Please understand that entering our restaurant is dining at your own risk. In these times, we are taking all necessary safety precautions. If you are uncomfortable with anything you might see, please inform a manager. We would much rather fix the issue in the moment, rather than learn about it later. Now, more than ever, it is important that we learn together as a community to combat this virus. Please remember that we are all in this together.