



DINNER TO GO MENU

≡ DINNER ≡

HUMMUS & LAFFA BREAD 12

*Crisp chickpeas, soft-boiled egg,
pickled vegetables, mint, Za'atar*

CRISPY POTATOES 8

Herbs, Pecorino, garlic aioli

KALE CAESAR SALAD 8

*Anchovy & roasted garlic dressing, Parmesan, lemon,
breadcrumb*

CRISPY PORK RIBS 12

*Whey polenta, chili honey,
fennel pollen, herbs
Entrée portion 24*

SLOW ROASTED ORGANIC HALF CHICKEN 24

Seasonal grain salad, chermoula

DOUBLE CHEESEBURGER 14

*American cheese, pickles, onion, Calabrian chili aioli,
crispy potatoes*

PIZZA

MARGHERITA 13

*Tomato, fresh mozzarella,
basil, olive oil*

PEPPERONI 14

*Tomato, pecorino,
Caciocavallo, oregano*

MUSHROOM & TRUFFLE PECORINO 19

*Thyme cream Pecorino, Caciocavallo, garlic, red onion,
Calabrian chili, olive oil, lemon*

SPICY 10.5 19

*Spicy tomato sauce, pork sausage,
mozzarella, pecorino, red onion
fresno & jalapeño pepper, garlic honey*

OLIVE OIL CAKE WITH LEMON CURD AND CITRUS SEGMENTS 8

CHOCOLATE SWISS ROLL WITH CREME ANGLAISE 8

****\$5 Delivery Fee****

≡ BEVERAGES ≡

CHARDONNAY 25

*Norton Ridge, Napa Valley,
California, 2018*

PINOT GRIGIO 25

Bacaro, Veneto, Italy, 2018

PINOT NOIR 26

Folk Tree, California, 2017

CAB SAUV 26

*Wyatt Winery, North Coast,
California, 2016*

MILLER, High Life 3

Milwaukee, WI, 12oz

LORD HOBO, Boom Sauce 6

IPA, Cambridge, MA, 16oz.

ALLAGASH, White 6

Witbier, Portland, ME, 16oz

CBW, The Whale 5

Brown Ale, Buffalo, NY 12oz.