



DINNER

FARMER'S MARKET MENU

29.95

Wine Pairing 12.

GRILLED HEIRLOOM TOMATO CAPRESE,
*eggplant, house stretched mozzarella, basil,
extra virgin olive oil*

Pine Ridge, Chenin Blanc/Viognier, Oakville 2009

LINGUINI AI FUNGHI
*royal trumpet mushrooms, pancetta, baby zucchini,
ricotta salata, squash blossoms, parsley, truffle oil*

Olsen Ogden, Pinot Noir, Sonoma Coast 2007

DUO OF HOUSE~MADE ORGANIC SORBETS,
semolina shortbread cookie

no substitutions, please!

-ANTI PASTI-

HUMMUS, *crostini, paprika, extra virgin olive oil*

SHISHITO PEPPERS, *frisee, pickled fennel, maldon sea salt*

RISOTTO CROQUETTES, *fontina cheese, tomato coulis*

PEPERONI E ALICI, *roasted sweet peppers, white tuscan anchovies, garlic, olive oil*

CHICKEN LIVER PÂTÉ, *dijon mustard, red wine gelée, pickled fennel, croutons*

LA QUERCIA PROSCIUTTO AMERICANO, *wild arugula, pecorino romano, toasted pumpkin seeds*

one item: 7. / two items: 13. / three items: 17. / four items: 23.

-STARTERS-

SOUP OF THE DAY 8.

CHOPPED SALAD, *snap peas, radish, pumpkin seeds, sieved egg, ricotta salata, buttermilk dressing* 11.50

GARIBALDIS SALAD, *sweet lettuces, gorgonzola, nectarines, spiced pecans, white balsamic vinaigrette* 9.50 / 14.50

TRADITIONAL CAESAR SALAD, *garlic croutons, parmesan* 9.50 / 14.50

(add grilled chicken on any salad 5.50).

BURRATA MOZZARELLA, *wild arugula, heirloom cherry tomatoes maldon sea salt, xvoo, crostini* 12.

FRITTO MISTO, *mushrooms, onions, eggplant, cauliflower, zucchini, asparagus, fennel, lemon, garlic aioli* 12.

POTATO GNOCCHI, *alba mushrooms, smoked bacon, english peas, tomato, almonds, mint* 14.

-MAINS-

ROASTED DUCK CONFIT, *wild rice salad ~ cherry tomatoes, english peas, green onions, walnut vinaigrette* 24.

PAN ROASTED STEELHEAD SALMON, *summer vegetable succotash, tomato~almond butter* 28.50

CACCIUCCO ~ SEAFOOD STEW, *frutti di mare, sweet corn, zucchini, chili, tomato broth, saffron aioli* 28.50

CHICKEN BREAST MILANESE, *mashed potatoes, wild arugula, white wine-caper sauce* 21.50

MARINATED LAMB TENDERLOINS, *couscous, pistachios, romano beans, ricotta salata, tarragon sauce* 31.50

GRILLED FILET MIGNON, *sautéed fingerling potatoes, onion confit, arugula, point reyes blue cheese, madeira* 32.50

“A MAN HATH NO BETTER THING UNDER THE SUN, THAN TO EAT,
AND TO DRINK, AND TO BE MERRY.”

~ECCLESIASTES 8. 15~

—COCKTAILS, BEER, ETC—

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| VERBENA BLUE, <i>corzo tequila, fresh muddled blueberries, lemon verbena syrup, soda, over ice</i> | 12.25 |
| STRAWBERRY LEMONADE, <i>organic strawberry infused vodka, lemon, muddled mint, over ice</i> | 11.25 |
| G NEGRONI, <i>house gin, campari, aperol, sweet vermouth, served up</i> | 11.25 |
| GINGER JULEP, <i>knob creek bourbon, lemon, ginger, honey, soda, over ice</i> | 11.25 |
| CUCUMBER MARTINI, <i>hendricks gin, fresh lime, muddled cucumber, served up</i> | 12.25 |
| PEAR TREE, <i>grey goose la poire vodka, domaine de canton ginger liqueur, fresh lime, served up</i> | 12.25 |
| ELDERFLOWER MOJITO, <i>silver rum, st. germaine elderflower liquor, mint, lime, over ice</i> | 12.25 |
| SUDIE'S MARGARITA, <i>house tequila, fresh lime juice, served up with a salted rim and a lime wedge</i> | 9.25 |
| POMEGRANATE COSMO, <i>absolut straight vodka, pomegranate, fresh lime</i> | 12.25 |
| ISLAND BREEZE, <i>five times distilled vodka infused with hawaiian pineapple</i> | 9.25 |
| GARIBALDIS MANHATTAN, <i>maker's mark bourbon, sweet vermouth, kirsch, served over ice</i> | 12.25 |
| ANGEL'S KISS, <i>sparkling wine, grand marnier liqueur</i> | 10.25 |

—BEER—

**Anchor Steam, Anchor Porter, Boont Amber Ale, Guinness Draught,
Hoegaarden Wit, Liberty Ale, Speakeasy Big Daddy I.P.A., Stella Artois
Kaliber (Non-Alcoholic) 5.75**

—ALTERNATIVES—

Vignette non-alcoholic wine country soda 6.25
pinot noir or chardonnay

D'Arbo All Natural Fruit Syrup Fresca 5.25
raspberry, black currant, elderflower, sour cherry

San Pellegrino Sparkling Water 3.50/ 6.50

Acqua Panna Still Water 3.50/ 6.50

*some items may be prepared with raw egg, ask your server for details
we use all natural and organic ingredients whenever possible
please inform your server of any food allergies
20% service charge will be added to all parties of 6 or more
corkage is \$20. per 750 ml, limit 3 per party*