



SALADS

SPINACH SALAD 12
FRISÉE, GOAT CHEESE
FINGERLING POTATOES,
MARCONA ALMONDS,
SUN DRIED CHERRY
VINAIGRETTE

BURRATA 13
WILD MUSHROOMS,
SHAVED VEGETABLES,
VILLA MANDORI BALSAMIC

MACHE SALAD 13
HONEY CRISP APPLES,
GORGONZOLA, GRAPES,
CANDIED PECANS,
RED MOSCATO VINAIGRETTE

**CATALAN CAESAR
SALAD 13**
ROMAINE HEARTS,
SHAVED MANCHEGO
CHEESE, CAESAR DRESSING

**AUTOGRAPH WEDGE
12**
BABY ICEBERG LETTUCE,
CRISPY SHALLOTS,
TOMATOES, CABRALES
BLUE CHEESE DRESSING

TRUFFLE WILD MUSHROOMS 13
WHIPPED FRESH RICOTTA, ROASTED GARLIC

HONEY ROASTED FIGS 13
LOCAL GOAT CHEESE, AGED BALSAMIC

EGGPLANT CAPONATA 12
BASIL RICOTTA, EXTRA VIRGIN OLIVE OIL

APPETIZERS

ARTISANAL CHEESE 16
HONEY FIGS, QUINCE, MARCONA ALMONDS, CHERRY JAM, CROSTINI

SHAVED BRUSSEL SPROUTS 9
ALMONDS, BACON, BROWN BUTTER, CARAMELIZED ONIONS,
CITRUS VIN

WILD MUSHROOMS* 13
CREAMY MASCARPONE POLENTA, MANCHEGO, PEPPERONATA

ROASTED VEGETABLES 13
APPLE, PARSNIP, BANYULS GASTRIQUE

THREE ONION SOUP 10
MADEIRA, THYME, THREE CHEESE CROUSTADES

WARM GOAT CHEESE TART 13
CARAMELIZED ONION, WILD MUSHROOMS, CHIVE, 30 YEAR BALSAMIC

ORGANIC BEETS 13
BLACK PEPPER WHIPPED RICOTTA, SHAVED FENNEL, ROASTED
PISTACHIOS, PICKLED RED ONION

ENTREES

**PANKO CRUSTED
TOFU 19**
BURRATA, OVEN DRIED TOMATOES,
BABY ARUGULA, AGED BALSAMIC, BASIL,
SHAVED PARMESAN REGGIANO

**ORGANIC FOUR EGG
OMELET 19**
ENGLISH FARMHOUSE CHEDDAR, BRIE
AND MANCHEGO CHEESE, GRANNY
SMITH APPLE, ORGANIC GREENS,
FINGERLING POTATOES

**ANCIENT CRACKED
GRAINS 18**
WILD MUSHROOMS, CARAMELIZED
VIDALIA ONIONS, BABY ARUGULA PORT
WINE CHERRIES



HOUSEMADE PASTA

PAPPARDELLE 14
SPINACH, DRIED CHERRIES,
WILD MUSHROOMS,
WALNUTS, GOAT CHEESE,
CITRUS TRUFFLE JUS

**LEMON PARSLEY
LINGUINE 15**
PAN SEARED GARLIC,
BABY ARTICHOKEs,
CALABRIAN DRIED CHILI,
OVEN DRIED TOMATOES,
BASIL CHARDONNAY JUS

**RAW ZUCCHINI AND
GOLDEN SQUASH
LINGUINE* 14**
RAW MARINARA, EXTRA
VIRGIN OLIVE OIL
BRAZIL NUT PARMESAN,
MICRO BASIL, AGED
BALSAMIC

**GOAT CHEESE
TORTELLONI 13**
BLACK TRUFFLE CORN
EMULSION, RED ONION,
SHAVED GRANA, BASIL

SIDES

**ROASTED
FINGERLING POTATOES 9**
TRUFFLE AND PARMESAN

WILD MUSHROOMS 10
CARAMELIZED ONIONS

HAND CUT FRIES 7
GARLIC AND PARSLEY

**YUKON GOLD POTATO
PUREE 8**
FRESH CHIVES

**CREAMY MASCARPONE
POLENTA* 9**
THYME, WILD MUSHROOMS

GRILLED ASPARAGUS 9

CREAMED SPINACH* 8
PARMESAN PANKO CRUST

**ROASTED GARLIC
BROCCOLINI 8**
CALABRIAN RED CHILI

MAC N CHEESE* 8
TRUFFLE BRIOCHE, SMOKED GOUDA

* AVAILABLE FOR DINNER

