

SMALL PLATES and BOWLS
BRUSCHETTA 3 WAY | \$9 V

Fresh House-Made Bread / Boursin and Herb / Roasted Edamame Hummus / Goat Cheese Mousse

WINGS CONFIT | \$10

Sambal and Cola Braised / Soy Palm Reduction

MEATBALL | \$8

Your Choice of our Vegan Meatball or a Classic Italian Meatball / Middle Eastern Shakshouka Sauce

ARTICHOKE HEARTS | \$8 V GF

Crispy Seasoned Artichoke / House-Made Fattoria Sauce

FIRE ROASTED EGGPLANT | \$10 V

Chopped Heirloom Tomatoes / Roasted Sesame Tahini / House Made Crostini

MENAGE AUX TROIS | \$10 V GF

Fried Oyster Mushrooms / Brussels Sprouts / Artichoke Hearts / Tomato Jam

BURRATA SHAKSHOUKA | \$10 V

Creamy Burrata / Zesty Middle Eastern Tomato Sauce / Crusty Bread

SOUP | \$7

Portuguese White Bean and Kale **V VEG GF**
 Silky Tomato Soup **V VEG GF**

SALADS | \$10 | Fresh Salads Dressed and Tossed to Order. All Salads are Served with House-Made Bread
FRENCH KISS V GF

Mixed and Wild Greens / Caramelized Pears / Fresh Berries / Crumbled Goat Cheese / White Balsamic

MEDITERRANEAN SALAD V GF

Mixed Greens / Chopped Tomatoes / Cucumbers / Feta / Kalamata Olives / Pickled Red Onion / Red Wine Oregano Vinaigrette

BET SALAD V GF

Baby Spinach / Roasted Marinated Beets / Golden Raisins / Shaved Apple / Crumbled Goat / White Balsamic Vinaigrette

QUINOA SALAD VEG

White Quinoa / Charred Broccoli / Tomatoes / Cucumbers / Carrots / Mint-Pepper Vinaigrette

SPINACH SALAD

Baby Spinach / Wild Mushrooms / Chopped Egg / Pickled Red Onion / House Made Croutons / Balsamic Vinaigrette. Add Bacon for \$3.

GOAT CHEESE AND DATE V

Puff Pastry / Field Greens / Goat Cheese Spread / Caramelized Onion / Dates / Red Wine Thyme Vinaigrette / Almonds / Tomato Pedals

CAESAR

Romaine / 24 Hour Roasted Tomatoes / House Made Croutons / Parmesan / Caesar Dressing

RAW GREEN SALAD VEG

Kale / Spinach / Cabbage / Apple / Cranberry / Shaved Beet / Sunflower Seeds / Carrots / Rice Noodle / Lemon Raspberry Vinaigrette

CAPRESE | \$12 V

Heirloom Tomatoes / Seasonal Citrus / House Made Bocaccini / Arugula / Fresh Herbs / Balsamic / EVOO

FATTOUSH VEG

Mixed Greens / Chopped Tomatoes / Cucumbers / Shallots / Toasted Bread / Lemon Citrus Vinaigrette

THE ORIGINAL | \$12

Julienne House Roasted Turkey / Ham / Julienne Swiss / Chopped Tomatoes / Chopped Iceberg / Garlic Vinaigrette

ADD-ONS FOR YOUR GREENS

ALL NATURAL GRILLED CHICKEN BREAST | \$3

MEDITERRANEAN SPICED SALMON | \$5

CHILI RUBBED FLANK STEAK | \$5

BACON | \$3

SHRIMP | \$6

GOURMET ARTISAN PIZZAS Small and Large | Gluten Free add \$2 (small only)
MARGARITA | \$11 / \$15 V

Plum Tomato Sauce / Fresh Basil / Fresh Mozzarella

THE FORAGE | \$12 / \$16 V

Mushrooms / Herbs / Fresh Garlic / Mozzarella Blend / Spinach / Olive Oil

BELT | \$13 / \$17

Aglio Olio / Mozzarella / Grape Tomatoes / Bacon / Wild Greens / Sunny Side Egg / Hot Chili Aioli

PROSCIUTTO PIE | \$16 / \$20

Shakshouka Red Sauce / Shaved Prosciutto / Mozzarella-Provolone Blend / Shaved Fennel / Cherry Tomatoes / Arugula / Crushed Pistachios / Balsamic Reduction

SPESSO | \$15 / \$19

Plum Tomato Sauce / House Made Sausage / Pepperoni / Meatballs / Mozzarella and Provolone Blend

HAWAIIAN 5-6 | \$15 / \$18

Shakshouka Sauce / BBQ / Chicken / Ham / Pineapple / Mozzarella Provolone Blend

A PIEDI NUDI | \$14 / \$18 V

EVOO / Roasted Garlic / Roasted Peppers / Artichoke Hearts / Mushrooms / Baby Spinach / Caramelized Red Onions / Parmesan / Mozzarella Provolone Blend

THE SHAKSHOUKA | \$14 / \$18 V

Spicy Middle Eastern Tomato Sauce / Creamy Burrata / Garlic / Fresh Herbs / Farm Fresh Egg

WHITE SHRIMP | \$15 / \$19

Roasted Garlic Parmesan Cream / Spinach / Artichokes / Smoked Mozzarella / Shrimp

BIANCO | \$11 / \$14 V

EVOO / Roasted Garlic / Fresh Mozzarella / Mozzarella Provolone Blend / Parmesan

TRADITIONAL | \$11 / \$14 V

Red Sauce / Mozzarella and Aged Provolone / Parmesan

EXTRAS \$2 Small | \$3 Large

Pepperoni / House Made Sausage / Meatballs / Bacon / 24 Hour Roasted Tomatoes / Olives / Artichoke Hearts / Mushrooms / Onions / Spinach / Kale / Extra Cheese / Egg / Banana Peppers / Arugula

Add Shrimp or Grilled Chicken | \$4 Small | \$5 Large

Vegan Gluten Free Dough

Add \$2.00 (Small Pizzas Only)

Vegan Cheese Available

Add \$2 Small | \$3.00 Large

SANDWICHES and BURGERS

All sandwiches come with hand cut fries. Add a side salad for \$2.95

Any Sandwich or Burger could be made Gluten Free served open-faced on our Masa Waffle Add \$2.00

SALMON CLUB | \$15

Seared Salmon / Field Greens / 24-Hour Roasted Tomatoes / Avocado / Bacon / Summer Herb Aioli / Open-Faced on Toasted House-Made Focaccia Bread

56 PHILLY STEAK SANDWICH | \$15

Chili Rubbed Flank Steak / Caramelized Onions and Wild Mushrooms / Fresh Horseradish Spread / House Smoked Mozzarella / Brioche Bun

LOVE BIRD SANDWICH | \$13

Marinated Natural Chicken Breast / Swiss / Fried Brussel Sprouts / Greens / Tomato Jam / Brioche Bun

GRILLED OYSTER STEAK SANDWICH | \$13 V VEG

Marinated and Grilled Oyster Mushroom / 24 Hour Tomatoes / Wild Greens / Charred Green Onion Tofu Aioli / Focaccia Bread

CLASSICO BURGER | \$12

Ohio Burger Blend / LTO / House Aioli
 *Add cheese \$2.00 - your choice of Smoked Mozzarella / American / Cheddar / Swiss / Boursin / Bleu

FARMHOUSE BURGER | \$15

8oz. Special Blend / Greens / Tomato / Sunny Side Up Egg / Maple Bacon / Roasted Garlic Aioli / Smoked Mozzarella / Brioche Bun

VEGGIE BURGER | \$12 V VEG

Delicious Blend of Quinoa, Legumes and Brown Rice / Greens / Tomato Jam / Avocado / Focaccia Bread

EXTRAS \$2 each

SMOKED BACON

CARAMELIZED ONIONS

AVOCADO

CHEESE

WILD MUSHROOMS

FRIED EGG

PLATES Add a Side Field Green Salad or Side Caesar Salad: \$2.95
GRILLED SALMON | \$19 GF

Marinated and Grilled Fresh Salmon / Umami Butter / Seasonal Vegetables / Spiced Roasted Potatoes

HERB ROASTED CHICKEN | \$16

Semi-Boneless Chicken / Natural Pan Jus / Mashed Zucchini and Quinoa / Seasonal Vegetables

BRAISED BEEF SHORT RIBS | \$23

Seasonal Vegetables/Barlotto/Natural Jus Reduction

VEGAN SPAGHETTI & MEATBALLS | \$15 V VEG

Zucchini and Squash Spaghetti / Quinoa / Barley / Bulgar Wheat Non-Meatballs / Tomato Coulis

TROUT MARNIER | \$21 GF

Magic Valley Farm Raised Trout / Preserved Lemon Brown Butter / Mashed Zucchini Quinoa / Roasted Brussel Sprouts

MACARONI & CHEESE | \$11 V

Creamy Blend of 4 Cheeses
 Add Bacon: \$2 / Brussel Sprouts: \$2 / Roasted Chicken: \$3

SIDES

SEASONAL ROASTED VEGETABLES | \$5 VEG GF

ROASTED BRUSSEL SPROUTS | \$5 VEG GF

HERB AND GARLIC ROASTED BABY POTATOES | \$5 VEG GF

BARLOTTO-HERB VEGETABLE BARLEY RISOTTO | \$5 VEG

FRESH CUT FRIES | \$4 VEG GF

MASHED ZUCCHINI QUINOA | \$5 V GF

WINE BY THE GLASS

Brut Laurent Perrier Champagne, France	\$15	
Brut Charles Armand France	\$7	\$26
Rose Quatre Tours Provence, France	\$9	\$34
Riesling Leonard Kreuzsch Mosel, Germany	\$7	\$26
Pinot Grigio Kris Veneto, Italy	\$8	\$30
Sauvignon Blanc Domaine Alphonse Dolly Loire, France	\$9	\$34
Sauvignon Blanc Astrolabe New Zealand	\$12	\$46
Vermentino Poggio Al Tesoro Toscana, Italy	\$13	\$50
Chardonnay Glenbrook California	\$7	\$26
Chardonnay A to Z Oregon	\$9	\$34
Chardonnay Laguna Winery Russian River Valley, CA	\$12	\$46
Pinot Noir Bridlewood Estate California	\$9	\$34
Red Blend Kevin Brown California	\$9	\$34
Valpolicella Allegrini Verona, Italy	\$11	\$42
Cabernet Sauvignon Glenbrook California	\$7	\$26
Cabernet Sauvignon Bridlewood Estate Paso Robles, CA	\$9	\$34
Malbec Vista Flores, Catena Mendoza, Argentina	\$10	\$38
Red Blend The Improviser California	\$10	\$38

WINE BY THE BOTTLE

Prosecco Adami Veneto, Italy	\$40
Brut Rose Aimery Limoux, France	\$38
Soave Pieropan Veneto, Italy	\$46
Pinot Grigio Maso Canali Veneto, Italy	\$40
Sauvignon Blanc Pietro Family Cellars Napa, CA	\$48
Treaussau Gris Windgap Russian River Valley, CA	\$56
Chardonnay Domaine Laroche Chablis, France	\$56
Chardonnay Joseph Phelps Sonoma Coast, CA	\$56
Pinot Noir J Vineyards 3 County Blend, CA	\$42
Pinot Noir Talbott Vineyards Monterey, CA	\$59
Malbec Gascon Mendoza, Argentina	\$38
Cabernet Sauvignon Ferrari Carano Reserve California	\$56
Cabernet Sauvignon Our Gang Napa, CA	\$90

CLASSIC COCKTAILS \$12 Featuring Carpano Antica Sweet Vermouth

- Manhattan | Makers Mark / Vermouth / Bitters
- Rob Roy | Johnnie Walker Red / Vermouth / Bitters
- Boulevardier | Makers Mark / Vermouth / Campari
- Side Car | Hennessy / Cointreau / Lemon
- Old Fashioned | Makers Mark / Bitters / Sugar / Cherry / Orange

ADAPTATIONS

- French 56 | Hendricks Gin / Blackberry / Lemon / Simple / Bubbles | \$10
- Kitchen Margarita | Milagro Silver / Cointreau / Lime / Jalapeno Simple / Cucumber | \$10
- 56 Sangria | Seasonal Creation | \$8

REFRESHING LIBATIONS

- Strawberry Lemon Drop | Absolut Citron / Strawberry / Lemon, Simple | \$9
- Caipirinha | Leblon Cachaça (Brazilian Rum) / Lime / Sugar | \$9
- Blueberry Fields | Stoli Blueberi / Absolut Citron / Blueberries / Lemon / Simple | \$11

TOP SHELF SCOTCH & BOURBON (Subject to change)

Laphroaig 10 Year	Basil Hayden's	Colonel E.H. Taylor:
Lagavulin 16 Year	Eagle Rare	Small Batch
Glenmorangie 10 Year	Jefferson's Reserve	Single Barrel
Macallan 12 Year		Barrel Proof

WOODFORD FLIGHT | \$20

Woodford Reserve	Woodford Rye	Woodford Double Oaked
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BOTTLED BEER

Guinness on Draft	Budweiser	Bud Light	Yuengling
Great Lakes Edmund Fitzgerald	Stella Artois	Amstel Light	Corona
Great Lakes Dortmund Gold	Original Sin Cider	O'Doul's N/A	

ASK ABOUT OUR ROTATING DRAFT BEER SELECTION

BEVERAGES \$2.50

Coca Cola	Diet Dr. Pepper	Mountain Dew	Coffee
Diet Coca Cola	Sprite	Lemonade	Decaf Coffee
Dr. Pepper	Sprite Zero	Fresh Brewed Ice Tea	