

CHEF'S TASTING
\$65/PERSON

STANDARD WINE PAIRING | \$40



CHEFS | ANDY TICER & MICHAEL HUDMAN
CHEF DE CUISINE | CHAD HARRISON
GENERAL MANAGER | ERIKA CLARK

TAVOLO

Salumi | 15

Saucisson Rouge, Culatello,
Duck Proscuitto, Proscuitto,
Gin & Juice Salame

Stuzzichini

Artichokes | 7
Fried Octopus | 8
Mozzarella in Carrozza | 9
Pork Belly | 7

Formaggi | 15

Sweet Grass Griffin,
Humbolt Fog,
Gorgonzola Dolce, Dancing Fern



ANTIPASTI

AIM BREAKFAST | 63 degree egg, pork belly, spin rosso polenta, pork rinds.....14
AIM SALAD | mixed greens, shallots, balsamic, buffalo mozzarella, confit tomato.....11
PEAR SALAD | pear, apple, celery, honey, arugula, walnut, tarragon, blue cheese.....11
CRUDO | triggerfish, pistachios, butternut squash, apple, mushroom conserva.....12
RICOTTA BAKE | crab, squash, chives, zabaione.....13
MEATBALLS | leg of lamb, tomato, olive, pistachio, pine nut, pecorino.....15
SOUP | chicken broth, navy beans, cabbage, radiatori, parsley, lemon.....11
BEEF TARTARE | parsnip, sunchoke, horseradish, mushroom, pecorino, toast.....12
TURNIP | razor clams, shrimp, xo, peanut, meyer lemon.....16



PRIMI

MAW MAW'S RAVIOLI | maw maw's gravy.....14
BUCATINI CARBONARA | guanciale, egg, grana padano, black pepper.....14
SPAGHETTI AMATRICIANA | guanciale, tomato, garlic, olive oil, grana padano.....13
ZUCCA | rabbit genovese.....15
RICOTTA GNUDI | spinach, lemon, brown butter, sage.....12
TORTELLINI | chicken genovese, poultry brodo, schmaltz, parmesan.....14



SECONDI

SCALLOPS | asparagus, mushrooms, spinach, bagna cauda.....33
GOLDEN TILE | sunchoke, serrano, spinach, basil, lemon, hazelnuts.....34
DUCK | sunchoke, parsnips, mushroom conserva, mint, vin cotto.....34
PORK | osso buco, spinach, beans, lemon, jus.....32
BEEF | new york strip, potatoes, carrots, brown butter, hay, roasted garlic, sherry.....55

Please inform your server of any dietary allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness

Bud Light, light lager, 4.2%
Michelob Ultra, light lager, 4.2%
Wiseacre Memphis Sands, lager, 5.1%

Miller Light, light pilsner, 4.2%
Wiseacre Tiny Bomb, pilsner, 4.5%
H&S Gatino, gosc, 4.8%
Wiseacre Ananda, ipa, 6.1%

H&S Good Schist, apa, 6%
Hi-Wire Strong Man, coffee milk stout, 5.3%
O'Doul's, n/a premium beer

COCKTAILS

Dream of Spring | 12
gin, pasubio, acqua de cedro,
blueberry-basil olio, lemon, bubbles

The Pisco Kid | 11
pisco, cappelletti, ginger-lime olio, lime,
grapefruit bitters, bubbles

Oaxacan On The Sun | 12
blanco tequila, mezcal, aperol, lime,
grapefruit sherbet, rosemary, ginger beer, soda

Hot Thai Tea Chi | 12
thai tea-infused roku gin, averna amaro,
apple cider liqueur, honey, lemon, cinnamon,
served warm

Little Red Rooster | 13
old dominick vodka, mezcal, fernet branca,
yellow chartreuse, carrot-ginger shrub, lemon,
egg white, cynar 70 spritz

Posh Spice | 13
old dominick memphis toddy, c&k brandy,
cinnamon-infused cappelletti, lemon, demerara,
orange bitters

Honey Badger | 15
riverset rye, saint luna moonshine,
dom benedictine, lemon, sage honey, chili oil

Pear & Loathing | 14
c&k brandy, amontillado sherry, melleti,
spiced pear, lemon, angostura, thyme

Midnight Rambler | 14
belle meade bourbon, averna amaro, orange
liqueur, amaro bassano, orange bitters,
chocolate bitters

Black Jack | 14
rum, gin, campari, carpano antica,
espresso liqueur, gingerbread, lemon zest

ZERO PROOF

Little Bunny FooFoo | 6
carrot-ginger shrub, grenadine, lemon,
ginger beer

Garden of Magic | 6
rosemary, spiced pear, lemon, ginger,
topo chico

WINES BY THE GLASS

SPARKLING

La Bella, Prosecco, *Glera*, Friuli.....10
Dama del Rovere, *Sparkling Durello*, Veneto.....16
Jansz, Brut Rosé, *Pinot Noir-Chardonnay*, Tasmania.....17

ROSÉ

Il Borro, *Rosé, Sangiovese*, Tuscany.....10
Figureirasse "Gris de Gris," *Grenache-Cinsault*, Provence.....12
Blackbird "Arriviste," *Cabernet Blend*, Napa Valley.....14

WHITE

Scarpetta, *Pinot Grigio*, Friuli.....11.5
Weingut Stadt Krems, *Gruner Veltliner*, Kremstal.....13
Tornatore, *Carricante*, Sicily.....14
Domaine Curot, *Sauvignon Blanc*, Sancerre.....21
Maurice Schoech, "Sonnenberg," *Riesling*, Alsace.....17
Castello Monaci, "Petraluce," *Verdecca*, Puglia.....13
La Distesa, "Terre Silvate," *Verdicchio-Trebbiano-Malvasia*, Marche.....17
Scarpetta, Frico Bianco, *Friulano-Chardonnay*, Friuli.....10
Gonc, "Pavel," *Kerner*, Slovenia.....13
Il Borro, "Lamelle," *Chardonnay*, Tuscany.....16
Rodney Strong, *Chardonnay*, Sonoma County.....10

RED

Domaine Les Gryphees, Moulin a Vent, *Gamay*, Beaujolais.....16
Cooper Mountain, *Pinot Noir*, Willamette Valley.....15
Poggio alle Sughere, *Sangiovese*, Tuscany.....9
Palladio, Chianti, *Sangiovese*, Tuscany.....10
Famiglia Pasqua, "Romeo and Juliet Rosso," *Corvina-Croatina-Merlot*, Piedmont.....13
Terrabianca, "Campaccio," *Sangiovese-Cabernet Sauvignon-Merlot*, Tuscany.....25
Vietti, "Perbacco," *Nebbiolo*, Piedmont.....17
Ktima Pavlidis "Thema," *Agiorgitiko-Syrah*, Drama.....16
Masseria LiVelli, *Susumaniello*, Puglia.....16
Il Fauno di Arcanum, *Merlot Blend*, Tuscany.....18
Roth Estate, *Cabernet Sauvignon*, Alexander Valley.....18
Tyrell's Wines, *Shiraz*, Hunter Valley15