



CHEFS | ANDY TICER & MICHAEL HUDMAN
CHEF DE CUISINE | MARC PRINCIOTTO
GENERAL MANAGER | ERIKA CLARK

ANTIPASTI

CORNBREAD | spin rosso, sorghum, brown butter, whipped ricotta.....11
FOCACCIA | preserved tomato, parmesan frico, crispy garlic, panna gratta.....8
TIGELLE | benton's ham, buffalo mozzarella, pickled vegetables, sweet & sour kale, pear mostarda.....15
CHARCUTERIE | newman farm prosciutto, capicola, mortadella, bresaola, eligo.....21
old kentucky tomme, clothbound cheddar, bayley hazen blue, nuts, benne crackers, pickled vegetables

PLATES

CRUDO | butter fish, eggplant caponata, lemon, sicilian crunch.....16
MISTICANZA | red wine vinegar, pecorino, shallots, panna gratta.....10
KALE SALAD | kolrabi, fennel, pear, meyer lemon, cheddar vinaigrette.....12
PASSATELLI | chicken consommé, nutmeg, grana, lemon.....9
SCALLOPS | uni, shiitake, charred cabbage, spaghetti squash, green apple, hazelnuts.....16
ARANCINI | saffron, bolognese, peas, parmesan.....12
SFORMATO | ms. newman's dressing, frisee, cannellini beans, pancetta, grana padano.....13
AIM BREAKFAST | 63 degree egg, pork belly, spin rosso polenta, pork rinds.....14

PRIMI

RADIATORE | kale, roasted tomato, preserved lemon, garlic, panna gratta.....15
CHITARRA | egg, pecorino, guanciale.....17
TORTELLINI | lemon ricotta, sage brown butter, toasted walnuts, pecorino.....16
SOPRESINI | butternut squash, calabrian butter, pancetta, basil, lime.....17
MAW MAW'S RAVIOLI | maw maw's gravy.....14
RIGATONI | calabrian sugo, pork belly, pancetta, serano.....16
SPAGHETTI | marchigiano ragu, white wine, mirepoix, fall spice.....17
GNOCCHI | garlic soffrito, chicken liver, marsala, wild mushroom.....18

SECONDI

FLUKE | celery root puree, turnip, shallot, caper, hazelnut.....33
DUCK | roasted breast, herb sausage, violet mustard, apple, parsnip.....29
PORK OSSO BUCCO | farro verde, delicatta squash, canellini beans, mustard greens, garlic.....29
SARATOGA STEAK | potato, steak butter, frisee, beef fat vinaigrette.....36

NON-ALCOHOLIC

Bam Bam Bigelow | 8
apple, ginger, lime, thyme

Beautiful Brutus | 8
verjus rouge, blueberry, mint, lime,
cranberry, topo chico

Diamondbear Root Beer | 4
make it a float with scoop of gelato +2

COCKTAILS

Princess Luna | 12
blanco tequila, elderflower, lime, apple-ginger olio,
vanilla, tonic, sparkling wine

Earl of Eaton | 12
carl grey-infused old dominick vodka, elderflower,
cappelletti, lemon, simple, sparkling wine

LaLaurie | 14
pomegranate-infused brandy, meletti,
carpano antica, broadbent white port

The Greenbrier | 12
reposado tequila, mezcal, ancho reyes,
dom benedictine, sage, lemon, topo chico

The Moondogs | 13
old dominick gin, pasubio, lemon,
blueberry-basil honey

Dude Love | 13
blue note juke joint whiskey, dr. stoner's herb
whiskey, cardamaro, grenadine, tarragon

The Pontotoc | 12
chai tea-infused old dominick vodka, amaro bassano,
bitter bianco, orange, lemon, honey

Okiku's Well | 14
lemongrass-infused suntory toki, yellow chartreuse,
basil, lemon, ginger beer

The Biltmore | 13
riverset rye, cardamaro, averna, black walnut,
brown butter, maple, angostura, hickory

Andrew Michael Old Fashioned | 17
enjoyam's private label maker's mark, demarara,
an orange bitters, angostura, orange peel

BEER

Bud Light, light lager, 4.2%.....5
Michelob Ultra, light lager, 4.2%.....5
Grind City Viva La Lager, honey lager, 4.2%...7
Wisecre Memphis Sands, lager, 5.1%.....7

Miller Light, light pilsner, 4.2%.....5
Wisecre Tiny Bomb, pilsner, 4.5%.....7
Wisecre Ananda, ipa, 6.1%.....7

Blackberry Farms Classic, saison, 6.3%...8
H&S Good Schist, apa, 6%.....7
Hi-Wire Bed of Nails, brown ale, 6.1%.....7
O'Doul's, n/a premium beer.....5

WINES BY THE GLASS

SPARKLING

La Bella, Prosecco, *Glera*, Friuli.....10
Zuccolo, Brut Rosé, Pinot Nero-Chardonnay, Friuli.....12
Dama del Rovere, *Durello*, Veneto.....16

ROSÉ

Il Borro, Rosé, *Sangiovese*, Tuscany.....10
Scribe, Estate Rosé, *Pinot Noir*, Sonoma.....18

WHITE

Scarpetta, *Pinot Grigio*, Friuli.....12
Eyrie Vineyards, *Pinot Gris*, Dundee Hills.....14
Time Place Wine Co., "Terra Alta," *Picpoul*, Lodi.....15
Greywacke, *Sauvignon Blanc*, Marlborough.....15
Castello Monaci, "Petraluce," *Verdecca*, Puglia.....13
La Distesa, "Terre Silvate," *Verdicchio-Trebbiano-Malvasia*, Marche.....17
Scarpetta, Frico Bianco, *Friulano-Chardonnay*, Friuli.....10
Elio Perrone, "Sourgal," *Moscato d' Asti*, Piedmont.....14
Matthiasson, "Village," *Chardonnay*, Napa Valley.....15
Rodney Strong, *Chardonnay*, Sonoma County.....11
Aperture, *Chenin Blanc*, North Coast.....15
COS, "Rami," *Grecanico-Insolia*, Sicily.....17

RED

I Custodi, "Pistus," Etna Rosso, *Nerello Mascalese-Nerello Cappuccio*, Sicily.....18
Cooper Mountain, *Pinot Noir*, Willamette Valley.....15
Fratelli Alessandria, "Speciale," *Pelaverga Piccolo*, Piedmont.....18
Palladio, Chianti, *Sangiovese*, Tuscany.....10
Filippo Cassano, "Calx," *Primitivo*, Puglia.....13
Tiziano Mazzoni, *Nebbiolo del Montereio*, Piedmont.....15
Rocca di Montegrossi, Chianti Classico, *Sangiovese Blend*, Tuscany.....17
Ktima Pavlidis, "Thema," *Agiorgitiko-Syrah*, Drama.....16
Il Fauno di Arcanum, *Merlot Blend*, Tuscany.....18
Re Manfredi, "Serpara," *Aglianico del Vulture Superiore*, Basilicata.....26
Roth Estate, *Cabernet Sauvignon*, Alexander Valley.....18
Betz, "Père de Famille," *Cabernet Sauvignon*, Columbia Valley30