



CHEFS | ANDY TIGER & MICHAEL HUDMAN
CHEF DE CUISINE | DANIEL CAUSGROVE



ANTIPASTI

CORNBREAD | spin rosso, sorghum, brown butter, whipped ricotta.....11
FOCACCIA | spring onion, lemon, rosemary, whipped ricotta, oven roasted tomatoes.....11
TIGELLE | benton's ham, buffalo mozzarella, calabrian kale, peach mostarda.....15
CHARCUTERIE | prosciutto, capocollo, bresaola, culatello, mortadella, lonzino, candied pecans.....25
old kentucky tomme, eligo, clothbound cheddar, bayley hazen blue, benne crackers, pickled vegetables



PLATES

MISTICANZA | shallots, pecorino, panna gratta, red wine vinaigrette.....10
CAPRESE | heirloom tomatoes, buffalo mozzarella, red wine vinaigrette, basil.....14
GREEN TOMATO | rock shrimp, charred corn remoulade, chiles.....13
SHISHITO PEPPERS | sicilian panna gratta, fried garlic, charred lemon brown butter, creme fraiche.....14
SFORMATO | spinach-artichoke fonduta, brussel sprouts, brown butter crisp, grana padano.....14
SCALLOPS | peas, corn, ham broth, bacon agrodolce.....18
QUAIL | peach agrodolce, cucumber, fennel, smoked poppy seed vinaigrette.....16
AIM BREAKFAST | 63° egg, pork belly, spin rosso polenta, pork rinds.....14



PRIMI

GEMELLI | smoked pork straccato, preserved lemon, salsa verde.....16
SPAGHETTI | shrimp, tuna confit, sauce puttanesca, caper panna gratta.....16
CASONSEI | chicken, mascarpone, corn cream, charred corn, carmen pepper17
BARCA | ramp pesto, oven roasted tomatoes, green garlic, grana padano.....15
MAW MAW'S RAVIOLI | maw maw's gravy.....16
RIGATONI | calabrian sugo, pork belly, pancetta, serano.....16
POTATO GNOCCHI | sungold tomato, basil, buffalo mozzarella.....16



SECONDI

HALIBUT | celery root puree, capers, turnip, shallot, hazelnut.....36
YELLOWFIN TUNA | smoked eggplant, summer squash, sun dried tomato, brown butter.....35
BUTTONWOOD FARM CHICKEN | roasted potatoes, crispy kale, turnip, carrot, chicken jus.....29
NEWMAN FARM PORK | farro verde, delicata squash, cannellini beans, spring greens, garlic.....30
STRIP STEAK | potato, steak butter, romaine, beef fat vinaigrette, red wine demi.....42

NON-ALCOHOLIC

Snozzberries Taste Like Snozzberries | 8
raspberry, grenadine, lemon,
topo chico

Melon Dollar Baby | 8
cranberry, watermelon shrub, lemon, grenadine,
rosewater, topo chico

COCKTAILS

When In Romagna | 15
gin, pasubio, tempus fugit, verjus rouge,
topo chico

Order of the Root | 14
turmeric infused old dominick vodka, ginger liqueur,
amaro nonino, lemon, carrot, ginger beer

Honey I Shrunk the Kids | 15
cathead honeysuckle vodka, byrrh, honeysuckle,
mint tea, lemon

In A Pineapple Under The Sea | 14
czra brooks, pisco, amaro montenegro, grilled
pineapple gomme syrup

Que Serrano, Serrano | 13
blanco tequila, naranja, mint-serrano syrup,
lime

Here We Gose Again | 14
mezcal, cappelletti, watermelon-basil shrub, lime,
hi-wire gose

Cynar-A Twain | 13
riverset rye, cynar 70, cynar, dandelion syrup,
lemon, topo chico

Drunk On You | 15
smith & cross rum, falernum, montenegro, braulio,
orange, lime

Raspberry Beret | 15
sexton & jameson irish whiskies, framboise, lemon,
raspberry cordial, la stoppa

Eye of the Beeholder | 14
barhill gin, limoncello, acqua di cedro, honey syrup

AM Old Fashioned | 16
old dominick huling station bourbon, demerara, orange
bitters, angostura

B E E R

Bud Light, light lager, 4.2%.....5
Michelob Ultra, light lager, 4.2%.....5
Wiseacre Memphis Sands, lager, 5.1%.....7

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

Hi-Wire Gose, sour, 4.2%.....8
O'Doul's, n/a premium beer.....5

WINES BY THE GLASS

SPARKLING

La Bella, Prosecco, *Glera*, Friuli.....10
Lini 910, Rose, *Lambrusco Sorbara*, Emilia-Romagna.....13

ROSÉ

Il Borro, Rosé, *Sangiovese*, Tuscany.....10
Matthiasson, Rosé, *Syrah-Grenache Blend*, Napa Valley.....16

WHITE

Scarpetta, *Pinot Grigio*, Friuli.....12
Eyrie Vineyards, *Pinot Gris*, Dundee Hills.....14
Time Place Wine Co., "**Terra Alta**," *Picpoul*, Lodi.....15
Margerum, "**Sybarite**," *Sauvignon Blanc*, Santa Barbara.....13
Caravaglio, "**Infatata**," *Malvasia*, Salina-Sicily.....15
Ronchi di Cialla, *Ribolla Gialla*, Friuli-Colli Orientali.....14
Aperture, *Chenin Blanc*, North Coast-California.....15
Haden Fig, *Chardonnay*, Willamette Valley.....16
Spoken West, *Chardonnay*, California.....10
Elio Perrone, "**Sourgal**," *Moscato d' Asti*, Piedmont.....14

RED

Time Place Wine Co., *Cinsault*, Lodi.....18
Evesham Wood, *Pinot Noir*, Willamette Valley.....16
I Custodi, "**Pistus**," Etna Rosso, *Nerello Mascalese-Nerello Cappuccio*, Sicily.....18
Tiziano Mazzoni, *Nebbiolo del Montereio*, Colline Novaresi-Piedmont.....15
Agri Segretum, "**Freghino**," *Sangiovese-Colorino-Malvasia Nero*, Umbria.....15
Rocca di Montegrossi, Chianti Classico, *Sangiovese Blend*, Tuscany.....17
La Stoppa, "**Trebbiolo**," *Barbera-Bonarda*, Emilia-Romagna.....16
Spoken West, *Cabernet Sauvignon*, California.....10
Il Fauno di Arcanum, *Merlot Blend*, Tuscany.....18
Roth Estate, *Cabernet Sauvignon*, Alexander Valley.....16