



CHEFS | ANDY TICER & 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, apple mostarda.....15
CHARCUTERIE | prosciutto, capocollo, cecina, culatello, mortadella, lonzino, candied pecans.....25
pyramide frais, robiola, clothbound cheddar, bayley hazen blue, benne crackers, bread and butter pickles



PLATES

MISTICANZA | shallots, pecorino, panna gratta, red wine vinaigrette.....10
BEET | roasted beets, stracciatella, citrus, pomegranate glaze, hazelnut-cacao crunch.....14
GREEN TOMATO | rock shrimp, charred corn remoulade, chiles.....13
SFORMATO | spinach-artichoke fonduta, brussels sprouts, brown butter crisp, grana padano.....14
SCALLOPS | peas, corn, ham broth, bacon agrodolce.....18
QUAIL | pomegranate agrodolce, cucumber, fennel, smoke poppy seed vinaigrette.....16
A/M BREAKFAST | 63° egg, pork belly, spin rosso polenta, pork rinds.....14
BRUSSELS SPROUTS | bagna cauda, meyer lemon, mozzarella curd, calabrian chili oil, panna gratta.....11



PRIMI

GEMELLI | tomato sugo, english peas, maitake mushroom, salsa verde.....16
FETTUCCINE NERO | royal red shrimp, meyer lemon, carrot, celery, fennel pollen panna gratta18
CASONSEI | chicken, mascarpone, corn cream, charred corn, carmen pepper17
BARCA | basil pesto, oven roasted tomatoes, grana padano.....15
MAW MAW'S RAVIOLI | maw maw's gravy.....16
RIGATONI | calabrian sugo, pork belly, pancetta, serrano.....16
POTATO GNOCCHI | smoked pork cheek, calabrian chili, braised kohlrabi.....16



SECONDI

HALIBUT | celery root puree, capers, turnip, shallot, hazelnut.....36
BEEF SHORT RIB | spin rosso polenta, mushroom, artichoke, sauce arrabbiata, bravo radish gremolata.....32
BUTTONWOOD FARM CHICKEN | roasted potatoes, crispy kale, turnip, carrot, chicken jus.....29
NEWMAN FARM PORK | golden russet apple sauce, baby turnip, field peas, kale, quince glaze.....30
STRIP STEAK | potato, steak butter, romaine, beef fat vinaigrette, red wine demi.....42

NON-ALCOHOLIC

Apple Jacks | 8
apple, lemon, cranberry, topo chico

Ronald Weasley | 8
ginger, lemon, lime, grenadine, ginger beer, topo chico



COCKTAILS

On Luci's Way | 14
meletti aperitivo, roku gin, rockwell vermouth,
sparkling wine

Not My Gumdrops! | 13
old forester rye, gingerbread, naranja, lemon, egg
white
**contains nuts*

The Bad Seed | 13
buffalo trace bourbon, smith & cross rum, apple,
lemon, all spice dram, nutmeg, angostura

I Lived On The Moon | 14
copper dog scotch, sfumato, ginger, lemon, honey,
laphroaig spritz

Cheat Code | 14
old dominick gin, cardamaro, coriander, lemon
bitters

Pear Pressure | 14
pear infused old dominick vodka, cider liqueur,
lime, rosemary shrub

The Crooked Beet | 13
svol aquavit, amontillado sherry, beet, lemon,
peychauds

Pensacola Sour | 15
lustau brandy, ezra brooks bourbon, lemon,
demerara, vin glogg

Down By The Water | 14
riverset rye, gin, cocchi americano, amaro
montenegro, lemon, apple bitters

Dad's Cologne | 14
old dominick huling station bourbon, coffee infused
montenegro, smoked simple, cocoa bitters

AM Old Fashioned | 25
EnjoyAM Crafted Barrel Maker's Mark, demerara,
orange bitters, angostura



BEER

Bud Light , light lager, 4.2%.....5	Wiseacre Memphis Sands , lager, 5.1%.....7	Wiseacre Moon Biscuits , amber ale, 5.2%.....7
Michelob Ultra , light lager, 4.2%.....5	Wiseacre Tiny Bomb , pilsner, 4.5%.....7	Hutton & Smith Gatino Gose , sour, 4.7%.....8
Miller Light , light pilsner, 4.2%.....5	Wiseacre Ananda , ipa, 6.1%.....7	O'Doul's , n/a premium beer.....5



WINES BY THE GLASS

SPARKLING

La Bella, Prosecco, *Glera*, Friuli.....11
Contratto, "Millesimato," *Pinot Noir-Chardonnay*, Piedmont....17
Lini 910, Rose, *Lambrusco Sorbara*, Emilia-Romagna.....14

ROSE

Il Borro, "Rosé del Borro," *Sangiovese*, Tuscany.....11
Matthiasson, Rosé, *Syrah-Grenache Blend*, Napa Valley.....16

WHITE

Scarpetta, *Pinot Grigio*, Friuli.....13
Time Place Wine Co., "Terra Alta," *Picpoul*, Lodi.....15
Margerum, "Sybarite," *Sauvignon Blanc*, Santa Barbara.....14
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.....11
Elio Perrone, "Sourgal," *Moscato d'Asti*, Piedmont.....14

RED

Time Place Wine Co., *Cinsault*, Lodi.....18
Fratelli Alessandria, "Speciale," *Pelaverga*, Verduno.....20
Jean Foillard, Beaujolais-Villages, *Gamay*, Beaujolais.....17
Bloodroot, *Pinot Noir*, Sonoma County.....15
Tiziano Mazzoni, *Nebbiolo del Montereio*, Colline Novaresi-Piedmont.....15
Pala, "i fiori," *Monica*, Sardinia.....14
Agri Segretum, "Freghino," *Sangiovese-Colorino-Malvasia Nero*, Umbria.....15
Rocca di Montegrossi, Chianti Classico, *Sangiovese Blend*, Tuscany.....17
Turley "Juvenile", *Zinfandel*, California.....16
Spoken West, *Cabernet Sauvignon*, California.....11
Masseria Li Veli, "ASKOS," *Susumaniello*, Salento.....17
Il Fauno di Arcanum, *Merlot Blend*, Tuscany.....18
Blue Rock, "Baby Blue," *Cabernet-Merlot-Syrah*, Alexander Valley.....17

CORAVIN SELECTION
BORDEAUX BLEND DUO (OLD VS NEW WORLD)

Rodney Strong, "Symmetry," Alexander Valley, 2015
Chateau Lassègue, St Émilion Grand Cru, Bordeaux, 2012
3 oz of each.....35