

SNACKS

SALUMI BOARD	\$25
LOCAL CHARCUTERIE, PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	
CHEESE PLATE (CHOICE OF 3 OR 5)	\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
SPUNTINI SELECTION	\$22
CRISPY PORK , SWEET POTATO CHIPS, ACORN SQUASH, CONFIT SUNCHOKES	
PICKLE PLATE	\$17
SELECTION OF HOUSE PICKLES	
MOZZARELLA	\$15
CIABATTA, WALNUTS, PESTO, BRUSSELS SPROUTS, SATSUMA	
SMOKED FISH PATE	\$9
BRAVO RADISH, SWEET POTATO, CHIVE	

PLATES

RIBOLLITA	\$10
ROOT VEGETABLE, POULTRY BROTH, KALE, TOMATO CONSERVA, PARMESAN	
BRUSSELS	\$14
DUCK CONFIT, GORGONZOLA, CHERRY MOSTARDA, PECORINO	
RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
CARROTS	\$12
PANCETTA, ACORN SQUASH, BUCKWHEAT, QUINOA, CRÈME FRAÎCHE	
BEEF TARTARE	\$14
CHARRED LEEK VINAIGRETTE, MAITAKE, BENNE SEED CRACKERS	
SUNDAY MEATBALLS	\$12
CONFIT GARLIC, PARMESAN, TOMATO	

PASTAS

RADIATORE	\$14
CACIO E PEPE	
GNUDI	\$14
ITALIAN SPINACH, PECORINO, RICOTTA, PANNA GRATTA	
TONARELLI	\$14
PANCETTA, KALE, CALABRIAN CHILI, GARLIC, BASIL	
CASARECCE	\$14
MAW MAW'S GRAVY	
ANOLINI	\$16
SHORT RIB, CELERY ROOT, RED ONION, CELERY	
CAVATELLI	\$15
RYE, RICOTTA, PARSNIP, WHEY BUTTER, LEEK	
AGNOLOTTI	\$16
SWEETBREADS, MUSHROOM, HAZELNUT, VIN COTTO, SAGE	
SPAGHETTI	\$17
CLAMS, SQUID INK, GARLIC, BASIL, PANNA GRATTA	

ENTREES

DUCK	\$30
PARSNIP, CABBAGE, SUNCHOKE, POMEGRANATE, SORGHUM	
SNAPPER	\$32
CAROLINA GOLD RICE, SQUASH, TOMATO, SUNFLOWER, CELERY	
GOLDEN TILE	\$32
FREGOLA, BACON, CORN, SHISHITO, FENNEL, TOMATO	
PORK OSSO BUCCO	\$29
CANNELLINI BEANS, MUSHROOM GREMOLATA, KALE, HORSERADISH	
SHORT RIB	\$35
ACORN SQUASH, CELERY ROOT, MINT, PEAR	

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, OR POULTRY CAN RESULT IN FOODBORNE ILLNESS.

Catherine & Mary

BEVERAGES

SPARKLING

LABELLA, PROSECCO	\$10
GLERA, FRIULI	
ZUCCOLO, BRUT ROSE	\$12
PINOT NERO-CHARDONNAY, FRIULI	

WHITE

SCARPETTA	\$11
PINOT GRIGIO, FRIULI	
HUBERT BROCHARD, SANCERRE	\$16
SAUVIGNON BLANC, LOIRE VALLEY	
HERVE VILLEMADÉ	\$14
SAUVIGNON BLANC, LOIRE VALLEY	
RAUL PEREZ, "ATALIER,"	\$17
ALBARINO, RIAS BAIXAS-SPAIN	
PAUL ACHS	\$15
CHARDONNAY, BURGENLAND, AUSTRIA	
HECHT & BANNIER	\$9
PICPOUL-GRENACHE BLANC-ROUSSANNE, LANGUEDOC	
ROMAIN CHAMOT, APREMONT	\$14
JACQUIERE, SAVOIE	
J. HOFSTATTER	\$16
GEWURZTRAMINER, ALTO ADIGE	
SCARPETTA "FRICO"	\$10
CHARDONNAY-FRIULANO, FRIULI	
LE CASEMATTE, "PELORO"	\$15
GRILLO-CARRICANTE, SICILY	
COOPER MOUNTAIN, "OLD VINES"	\$15
CHARDONNAY, WILLAMETTE VALLEY	

ROSÉ

COOPER MOUNTAIN	\$10
PINOT NOIR, WILLAMETTE VALLEY	
MARGERUM, "RIVIERA ROSÉ,"	\$14
GRENACHE BLEND, SANTA BARBARA	

RED

COOPER MOUNTAIN	\$15
PINOT NOIR, WILLAMETTE VALLEY	
FARNESE "FANTINI"	\$10
SANGIOVESE, ABRUZZO	
TAMI	\$13
NERO D'AVOLA, SICILY	
MUSELA, VALPOLICELLA	\$15
CORVINA BLEND, VENETO	
HAUNER, "HIERA"	\$15
ALICANTE-NOCERA-NERO D'AVOLA, SALINA-SICILY	
NINO NEGRI, "QUADRIO"	\$12
NEBBIOLO-MERLOT, LOMBARDY	
RAUL PEREZ, "ULTREIA SAINT JACQUES,"	\$15
MENCIA, BIERZO-SPAIN	
ROCCA DI MONTGROSSI, CHIANTI CLASSICO	\$17
SANGIOVESE-CANAIOLO-COLORINO, TUSCANY	
KTIMA PAVLIDIS, "THEMA"	\$18
AGIORGITIKO-SYRAH, GREECE	
TUA RITA, "ROSSO DEI NOTRI"	\$13
SANGIOVESE-MERLOT-CAB SAUV, TUSCANY	
MARGERUM, "M5"	\$16
GRENACHE-SYRAH-MOURVEDRE, SANTA BARBARA	
AUNEY L'HERMITAGE, GRAVES	\$18
MERLOT BLEND, BORDEAUX	

APERTIVO + SPRITZ

KINA SPRITZ	\$10
CAMPARI, BONAL, ORANGE JUICE, TOPO CHICO, PROSECCO	
SUNNYVALE	\$10
CAPPELLETTI, ORANGE, GRAPEFRUIT, GINGER BEER, FERNET	
HONEYSUCKLE	\$10
ACQUA DI CEDRO, DOLIN DRY VERMOUTH, BENEDICTINE, PROSECCO	
MUTINY No. 2	\$10
CAMPARI, BASSANO, SOLERNO, FERNET, LIME, ROSEMARY	

BEER

DRAFT	
WISEACRE ANANDA IPA	\$8
WISEACRE TINY BOMB	\$8.5
WISEACRE GOTTA GET UP TO GET DOWN	\$8
WISEACRE SEASONAL	\$8
BOTTLES AND CANS	
SOUTHERN PROHIBITION CROWD CONTROL	\$8
YAZOO PALE ALE	\$6
GHOST RIVER GOLDEN ALE	\$6
WISEACRE MEMPHIS SANDS	\$6
BELLS "TWO HEARTED IPA"	\$6.5
OSKAR BLUES, "MAMA'S LIL YELLA PILLS"	\$6.5

COCKTAILS

LA MUÑECA	\$12
OLD DOMINICK VODKA, CREME DE BANANE, GRAPEFRUIT, BOLIVAR BITTERS, PROSECCO	
BUBBLES WITHOUT FEAR	\$13
SENTORY TOKI WHISKEY, CAPPELLETTI, LEMON, PROSECCO	
SOFT AS LACE	\$14
BIG GIN, ACQUAVIT, SATSUMA, CAMPARI, ACID, FENNEL	
ADIOS, FERNANDO	\$13
MI CAMPO BLANCO, CINNAMON, GRENADINE, LIME, ANGOSTURA	
ISLA VERDE	\$14
RHUM BARBANCOURT 8-YR, AMARETTO, GREEN ALMONDINE TEA, LEMON	
THE LIFT EQUATION	\$14
EL DORADO 3YR RUM, OLD OVERHOLT RYE, MARGERUM M5, LEMON	
CATCH YA ON THE FLIP SIDE	\$13
MI CAMPO BLANCO, FINO SHERRY, BUTTERNUT SQUASH, CREAM, EGG	
SUPERSONIC FREE FALL	\$14
BIG GIN, ANCHO VERDE, LEMON, SIMPLE, BASIL OIL	
AUSTIN GOES TO RYEVILLE	\$14
OLD OVERHOLT, MELETTI, AVERNA, DRY CURAÇAO, ANCHO VERDE	
ELEVATOR MUSIC	\$14
HAYMAN'S OLD TOM GIN, TATERSALL GRAPEFRUIT, FERNET, CAP COURSE ROUGE, JERKED LIME BITTERS, CHARRED GRAPEFRUIT	