

## SNACKS

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

## PLATES

<b>RIBOLLITA</b> .....	\$10
ROOT VEGETABLE, POULTRY BROTH, KALE, TOMATO CONSERVA, PARMESAN	
<b>BRUSSELS</b> .....	\$14
DUCK CONFIT, GORGONZOLA, CHERRY MOSTARDA, PECORINO	
<b>RADICCHIO</b> .....	\$12
CAESAR, PANNA GRATTA, PARMESEAN, LEMON	
<b>CARROTS</b> .....	\$13
PANCETTA, ACORN SQUASH, BUCKWHEAT, QUINOA, CRÈME FRAÎCHE	
<b>BEEF TARTARE</b> .....	\$14
CHARRED LEEK VINAIGRETTE, MAITAKE, BENNE SEED CRACKERS	
<b>SUNDAY MEATBALLS</b> .....	\$12
CONFIT GARLIC, PARMESAN, TOMATO	
<b>COBIA CRUDO</b> .....	\$14
SATSUMA, CALABRIAN CHILI, APPLE, KOHLRABI, MEYER LEMON	

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

## PASTAS

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

## ENTREES

<b>DUCK</b> .....	\$32
PARSNIP, CABBAGE, SUNCHOKES, POMEGRANATE, SORGHUM	
<b>SNAPPER</b> .....	\$30
BROCCOLINI, FENNEL, HAZELNUT, BASIL	
<b>SWORDFISH</b> .....	\$32
PORCINI, ANCHOVY, NEW POTATO, KALE, BABY LEEK	
<b>PORK</b> .....	\$33
CANNELLINI BEANS, MUSHROOM GREMOLATA, KALE, HORSERADISH	
<b>SHORT RIB</b> .....	\$35
ACORN SQUASH, CELERY ROOT, MINT, PEAR	

# Catherine & Mary

## BEVERAGES

### SPARKLING

<b>LaBella, Prosecco</b> .....	\$10
GLERA, FRIULI	
<b>Zuccolo, Brut Rose</b> .....	\$12
PINOT NERO-CHARDONNAY, FRIULI	
<b>Ca D'Or, Blanc de Blancs</b> .....	\$19
DURELLO, VENETO	

### WHITE

<b>Scarpetta</b> .....	\$11
PINOT GRIGIO, FRIULI	
<b>Hubert Brochard, Sancerre</b> .....	\$16
SAUVIGNON BLANC, LOIRE VALLEY	
<b>Herve Villemade</b> .....	\$14
SAUVIGNON BLANC, LOIRE VALLEY	
<b>Raul Perez, "Atalier,"</b> .....	\$17
ALBARINO, RIAS BAIXAS-SPAIN	
<b>Paul Achs</b> .....	\$15
CHARDONNAY, BURGENLAND, AUSTRIA	
<b>Hecht &amp; Bannier</b> .....	\$9
PICPOUL-GRENACHE BLANC-ROUSSANNE, LANGUEDOC	
<b>Romain Chamiot, Apremont</b> .....	\$14
JACQUIERE, SAVOIE	
<b>J. Hofstatter</b> .....	\$16
GEWURZTRAMINER, ALTO ADIGE	
<b>Scarpetta "Frico"</b> .....	\$10
CHARDONNAY-FRIULANO, FRIULI	
<b>Le Casematte, "Peloro"</b> .....	\$15
GRILLO-CARRICANTE, SICILY	
<b>Cooper Mountain, "Old Vines"</b> .....	\$15
CHARDONNAY, WILLAMETTE VALLEY	

### ROSÉ

<b>Cooper Mountain</b> .....	\$10
PINOT NOIR, WILLAMETTE VALLEY	
<b>Margerum, "Riviera Rosé,"</b> .....	\$14
GRENACHE BLEND, SANTA BARBARA	

### RED

<b>Cooper Mountain</b> .....	\$15
PINOT NOIR, WILLAMETTE VALLEY	
<b>Farnese "Fantini"</b> .....	\$10
SANGIOVESE, ABRUZZO	
<b>Tami</b> .....	\$13
NERO D'AVOLA, SICILY	
<b>Musella, Valpolicella</b> .....	\$15
CORVINA BLEND, VENETO	
<b>Hauner, "Hiera"</b> .....	\$15
ALICANTE-NOCERA-NERO D'AVOLA, SALINA-SICILY	
<b>Nino Negri, "Quadrio"</b> .....	\$12
NEBBIOLO-MERLOT, LOMBARDY	
<b>Raul Perez, "Ultreia Saint Jacques,"</b> .....	\$15
MENCIA, BIERZO-SPAIN	
<b>Rocca di Montegrossi, Chianti Classico</b> .....	\$17
SANGIOVESE-CANAIOLO-COLORINO, TUSCANY	
<b>Ktima Pavlidis, "Thema"</b> .....	\$18
AGIORGITIKO-SYRAH, GREECE	
<b>Tua Rita, "Rosso dei Notri"</b> .....	\$13
SANGIOVESE-MERLOT-CAB SAUV, TUSCANY	
<b>Margerum, "M5"</b> .....	\$16
GRENACHE-SYRAH-MOURVEDRE, SANTA BARBARA	
<b>Aune L'Hermitage, Graves</b> .....	\$18
MERLOT BLEND, BORDEAUX	

### APERTIVO + SPRITZ

<b>Kina Spritz</b> .....	\$10
CAMPARI, BONAL, ORANGE JUICE, TOPO CHICO, PROSECCO	
<b>Sunnyvale</b> .....	\$10
CAPPELLETTI, ORANGE, GRAPEFRUIT, GINGER BEER, FERNET	
<b>Honeysuckle</b> .....	\$10
ACQUA DI CEDRO, DOLIN DRY VERMOUTH, BENEDICTINE, PROSECCO	
<b>Mutiny No. 2</b> .....	\$10
CAMPARI, BASSANO, SOLERNO, FERNET, LIME, ROSEMARY	

### BEER

DRAFT	
<b>Wiseacre Ananda IPA</b> .....	\$8
<b>Wiseacre Tiny Bomb</b> .....	\$8.5
<b>Wiseacre Gotta Get Up To Get Down</b> .....	\$8
<b>Wiseacre Seasonal</b> .....	\$8
BOTTLES AND CANS	
<b>Southern Prohibition Crowd Control</b> .....	\$8
<b>Yazoo Pale Ale</b> .....	\$6
<b>Ghost River Golden Ale</b> .....	\$6
<b>Wiseacre Memphis Sands</b> .....	\$6
<b>Bells "Two Hearted IPA"</b> .....	\$6.5
<b>Oskar Blues, "Mama's Lil Yella Pills"</b> .....	\$6.5
<b>Cigar City "Jai Alai IPA"</b> .....	\$7.5

### COCKTAILS

<b>La Muñeca</b> .....	\$12
OLD DOMINICK VODKA, CREME DE BANANE, GRAPEFRUIT, BOLIVAR BITTERS, PROSECCO	
<b>Bubbles Without Fear</b> .....	\$13
SENTORY TOKI WHISKEY, CAPPELLETTI, LEMON, PROSECCO	
<b>Soft as Lace</b> .....	\$14
BIG GIN, ACQUAVIT, SATSUMA, CAMPARI, ACID, FENNEL	
<b>Adios, Fernando</b> .....	\$13
MI CAMPO BLANCO, CINNAMON, GRENADINE, LIME, ANGOSTURA	
<b>Isla Azule</b> .....	\$14
RHUM BARBANCOURT 8-YR, AMARETTO, BLUE EYES TEA, LEMON	
<b>The Lift Equation</b> .....	\$14
EL DORADO 3YR RUM, OLD OVERHOLT RYE, MARGERUM M5, LEMON	
<b>Catch Ya On The Flip Side</b> .....	\$13
MI CAMPO BLANCO, FINO SHERRY, BUTTERNUT SQUASH, CREAM, EGG	
<b>Supersonic Free Fall</b> .....	\$14
BIG GIN, ANCHO VERDE, LEMON, SIMPLE, BASIL OIL	
<b>Austin Goes To Ryeville</b> .....	\$14
OLD OVERHOLT, MELETTI, AVERNA, DRY CURAÇAO, ANCHO VERDE	
<b>Elevator Music</b> .....	\$14
HAYMAN'S OLD TOM GIN, TATERSALL GRAPEFRUIT, FERNET,CAP COURSE ROUGE, JERKED LIME BITTERS, CHARRED GRAPEFRUIT	