



## SNACKS

**SPRING ONION FOCACCIA | \$12**  
*beef tartare, artichokes, green garlic,  
olives*

**ANTIPASTI | \$26/\$37**  
*salumi, cheeses, house pickled  
vegetables, benne crackers*

**CORNBREAD | \$10**  
*whipped ricotta, ramps, honey  
butter*

## PLATES

**OYSTERS | 24**  
*seasonal mignonette, marinated horseradish, cocktail  
sauce*

**C&M CAESAR | 13**  
*romaine, crouton, benne seeds, pecorino*

**LITTLE GEM | 14**  
*gem lettuce, green goddess, radish, coriander panna  
gratta*

**FRIED MOZZARELLA | 12**  
*tomato sugo, basil salsa verde*

**ARTICHOKE | 17**  
*asparagus, morels, prosciutto panna gratta, parmesan  
brodo, black garlic aioli*

**COUNTRY HAM | 14**  
*brown butter, horseradish, gruyere, cornbread panna  
gratta*

**LORRAINE SAUSAGE | 13**  
*celery root, dijon, spring chow chow, ramps*

**CANNELLINI BEANS | 15**  
*pork, black pepper confit, horseradish, mint*

**MEATBALLS | 14**  
*guanciale, pancetta, tomato, garlic bread*

## PASTAS

**RADIATORE | 15**  
*cacio e pepe*

**BUCATINI | 17**  
*braised cabbage, caramelized  
fennel, topneck clams, pesto,  
panna gratta*

**CASSARECE | 18**  
*duck and ramp ragu, kale,  
tomato, parmesan, spring onion  
confit*



**RAVIOLO AL' UOVO | 17**  
*chicken thigh, onion,  
sunchoke, spinach, brown  
butter*

*\$2 charge for Gluten Free pasta options*

**RIGATONI | 17**  
*maw maw's gravy, parmesan*

**MAFALDE | 18**  
*lamb shoulder, spring peas, mint  
salsa verde, pecorino*

**AGNOLOTTI | 18**  
*rabbit rilette, carrots, peas,  
citrus butter, hazelnuts*

## ENTREES

**HALIBUT | 38**  
*grilled vidalia, mushrooms, kale, meyer lemon,  
picatta vinaigrette*

**NEWMAN FARM PORK CHOP | 36**  
*hakurei turnip, leek, asparagus, ham brodo, cara cara  
orange*

**CHICKEN BREAST | 29**  
*butter beans, broccolini, ramps, honey agrodolce*

**HOME PLACE PASTURES FILET | 57**  
*black lentils, oxtail, kale, yukon gold potatoes*

## COCKTAILS

### TOKYO WASN'T BUILT IN A DAY | 14

*roku gin, lillet rose, cherry blossom, lavender, lemon, sparkling rose*

### GOOD SIDE OF THE CITY | 13

*vodka, my cup of tea strawberry-green tea, aperoal, honey*

### LARRY'S WORLD | 18

*house made blueberry gin, blueberry green tea, lime, angostura bitters*

### PARADISE CITY | 17

*anejo tequila, yellow chartreuse, rose, hibiscus, lime, peychaud's*

### SPICY RIB | 17

*celery & coriander gin, green chartreuse, chile liqueur, absinthe, ginger, apple, lemon, salt*

### JOHNNY RYALL | 16

*rum, acid adjusted orange juice, golden beet, wiseacre ananda*

### OLD TOWN ROAD | 28

*old dominick whiskey, nonino amaro, grenadine, lemon bitters*

### PINEAPPLE EXPRESS (NA) | \$12

*seedlip citrus na gin, pineapple juice, ginger beer*

## SPARKLING

<i>La Bella, Prosecco, Glera, Friuli</i> .....	\$12
<i>Zuccolo, Rosé Brut, Pinot Noir-Chardonnay, Friuli</i> .....	\$12
<i>Dama del Rovere, "Brenton", Spumante Brut, Durello, Veneto</i> .....	\$15

## WHITE

<i>Scarpetta, Pinot Grigio, Friuli</i> .....	\$13
<i>Redentore, Sauvignon Blanc, Veneto</i> .....	\$14
<i>Fontaleoni, Vernaccia di San Gimignano, Tuscany</i> .....	\$13
<i>La Spinetta, Vermentino, Tuscany</i> .....	\$15
<i>Gini, Soave Classico, Garganega, Veneto</i> .....	\$15
<i>Maccan, Chardonnay, Friuli</i> .....	\$15
<i>Feudo Montoni, "Timpa", Grillo, Sicily</i> .....	\$16
<i>Cantina Marilina, "Sikele", Bianco, Grecanico, Sicily</i> .....	\$15

## ROSE

<i>Margerum, Riviera Rosé, Grenache Blend, California</i> .....	\$13
<i>Pasqua, "11 Minutes", Rosé, Corvina Blend, Veneto</i> .....	\$14

## RED

<i>Noah River, Pinot Noir, California</i> .....	\$13
<i>Murgo, Etna Rosso, Nerello Mascalese, Sicily</i> .....	\$16
<i>Corte Gardoni, "Le Fontane", Bardolino, Corvina Blend, Veneto</i> .....	\$13
<i>Diego Conterno, Dolcetto d'Alba, Piedmont</i> .....	\$16
<i>Nino Negri, "Quadrio", Nebbiolo, Lombardy</i> .....	\$15
<i>Caravaglio, "Nero du Munti", Corinto Nero, Salina-Sicily</i> .....	\$17
<i>Ciacci Piccolomini d'Aragona, "Toscana Rosso", Sangiovese Blend, Tuscany</i> .....	\$12
<i>Rocca di Montegrossi, Chianti Classico, Sangiovese Blend, Tuscany</i> .....	\$18
<i>Scarpetta, Cabernet Franc, Friuli</i> .....	\$15
<i>Erste &amp; Neue, Lagrein, Alto Adige</i> .....	\$17
<i>Pasqua, Ripasso, Corvina Blend, Veneto</i> .....	\$16
<i>Bibi Graetz, "Grilli", Cabernet Sauvignon Blend, Tuscany</i> .....	\$18

## DRAFT BEER

WA TINY BOMB, PILSNER | 9  
WA ANANDA, IPA | 9  
CT HIGH 5, BELGIUM TRIPEL | 9  
MM DOCKSIDE, WHEAT ALE | 9

## CLASSIC BEER

BUD LIGHT | 5  
MICHELOB ULTRA | 5  
MILLER LIGHT | 5  
COORS LIGHT | 5  
BUDWEISER | 5

## CRAFT BEER

WA MEMPHIS SANDS, LAGER | 7  
GR GOLDEN, GOLDEN ALE | 7  
WA BEACH W/I REACH, SOUR | 7  
CT ANIMAL FREQUENCY, HAZY IPA | 7