



“One Can Not Think Well, Love Well, Sleep Well,
If One Has Not Dined Well
Virginia Woolf

Wood Fired Pizza

Classic Margherita	12
Tomato Puree, Fresh Mozzarella, Fresh Basil, E.V.O.O.	
Fungi Amongi	14
Porcini Ricotta, Thyme, Assorted Mushrooms, Mozzarella, Lemon Zest, Fig Balsamic Drizzle, E.V.O.O.	
Rick’s Pizza	13
Pomodoro Sauce, Pecorino, Mozzarella, Rosemary and E.V.O.O.	
Meat Lover’s	17
Spicy Sopresatta, Mortadella, Smoked Salami, Pomodoro Sauce, Fresh Mozzarella, E.V.O.O.	
Shrimp Diablo	17
Sauteed Shrimp, Tomato Sherry Cream Sauce, Ricotta and Grana Cheese	
Substitute Gluten Free Crust: 3	

Medium Plates

Tuna Tartare*	16
Sesame Oil, Ginger Lime Aioli, Crispy Wonton Chips (Spicy Upon Request)	
Crispy Pork Belly	11
Pomegranate Molasses, Siracha Honey	
Tomato Polenta “Fryz”	12
Chickpea Yellow Curry Puree, Charred Green Onion Drizzle, Shaved Parmesan	
Crab Hash	16
Lump Crab, Roasted Fingerling Potatoes, Charred Poblano Peppers, Cippolini Onions, Over-Easy Egg, Lemon Caper Aioli	
Charred Brussel Sprouts	15
Foie Gras Pieces, Raspberry Gastrique, Roasted Pine Nuts	
“Fryz” Trio	9
Hand Cut Potatoes, Salt and Pepper, Fresh Grana, Curry Ketchup, Charred Jalapeno Tamarind Sauce, Truffle Aioli	
Goat Cheese Flan	12
Roasted Cippolini Onion Jam, Baby Arugula, Thyme Infused E. V. O. O. Orange Zest	
Smoked Salmon Cake	14
Mustard Pickled Cauliflower, Crème Fraiche, Fried Capers	
Tuna Tataki	16
Coriander and Black Pepper Encrusted, Udon Noodle Salad, Sriracha Yuzu, Cilantro	
Boursin Mushroom Spring Rolls	12
Herb Boursin Cheese, Assorted Wild Mushrooms, Whisky Barrel Aged Fish Sauce, Ramp Pistu	
Mushroom Risotto	14
Cremini, Oyster, and Shiitake Mushrooms, Truffle Oil, Grana	
Add Ons: Chicken 6 Shrimp 8 Beef Tips 10 Salmon* 12	



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Salads

Surv Caesar	12
Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons, Topped with Shaved Grana	
Add: Spanish White Anchovies	1
Asian Pear	11
Baby Arugula, & Bibb Lettuce, Asian Pears, Dried Cranberries, Pine Nuts, Cider Vinaigrette	
Beet and Burrata	13
Rustic Roasted Beets, Burrata Cheese, Arugula, Pickled Golden Raisins, Greek Yogurt, E.V.O.O.	
House Baby Greens	10
Organic Baby Greens, Dijon Vinaigrette, Balsamic Cheddar, Candied Walnuts	
Wilted Greens	11
Sauteed Hardy Greens, Radicchio, Kale, Shaved Brussel Sprouts, Cabbage, E.V.O.O. Fresh Chilis, Garlic, Lamb Chopper Aged Gouda, 50 Year Aged Sherry Vinegar	
Add: Tuna*	14
Beef Tips	10
Chicken	6
Shrimp	8
Salmon*	12

Large Plates

Porcini Mushroom Dusted Pork Tenderloin	27
Butternut Squash Risotto, Vietnamese Carrot and Cucumber Salad, Spicy Crispy Chickpeas, Pomegranate Molasses	
Crab Cakes	29
Rosemary Garlic Fresh Cut “Fryz” Celery Seed Pickled Cabbage, Sweet Pickle Remoulade	
Vegetable and Jasmine Rice Bowl	20
Napa Cabbage, Edamame, Red Pepper, Shiitake, Cilantro, Scallion, Ginger Soy Butter (Spicy Upon Request)	
Add: Tofu	5
Chicken	6
Shrimp	8
Salmon*	12
Penne Romesco	24
Sauteed Shrimp, Garlic, Marinated Artichokes, Romesco Sauce, Topped with Ricotta and Grana Cheese	
The Burger	18
House Ground Burger, 2 Year Aged Cheddar, Bacon, Lettuce, Tomato, B&B Pickles, Brioche Bun, Rosemary Garlic Fresh Cut “Fryz”	
“Everything” Crusted Salmon	27
Apricot Couscous, Fried Cauliflower, Cumin Scented Yogurt, and Curry Mustard	
Chicken and Waffles	24
Double Breaded Chicken Breast, Mac & Cheese “Waffle”, B&B Pickles, Sriracha Honey Hot Sauce, Maple Aioli	
Filet Mignon	42
8 oz. Center Cut Filet Mignon, Potato Gratin, Sauteed Brussel Sprouts, Pinot Noir Mushroom Demi Sauce	