



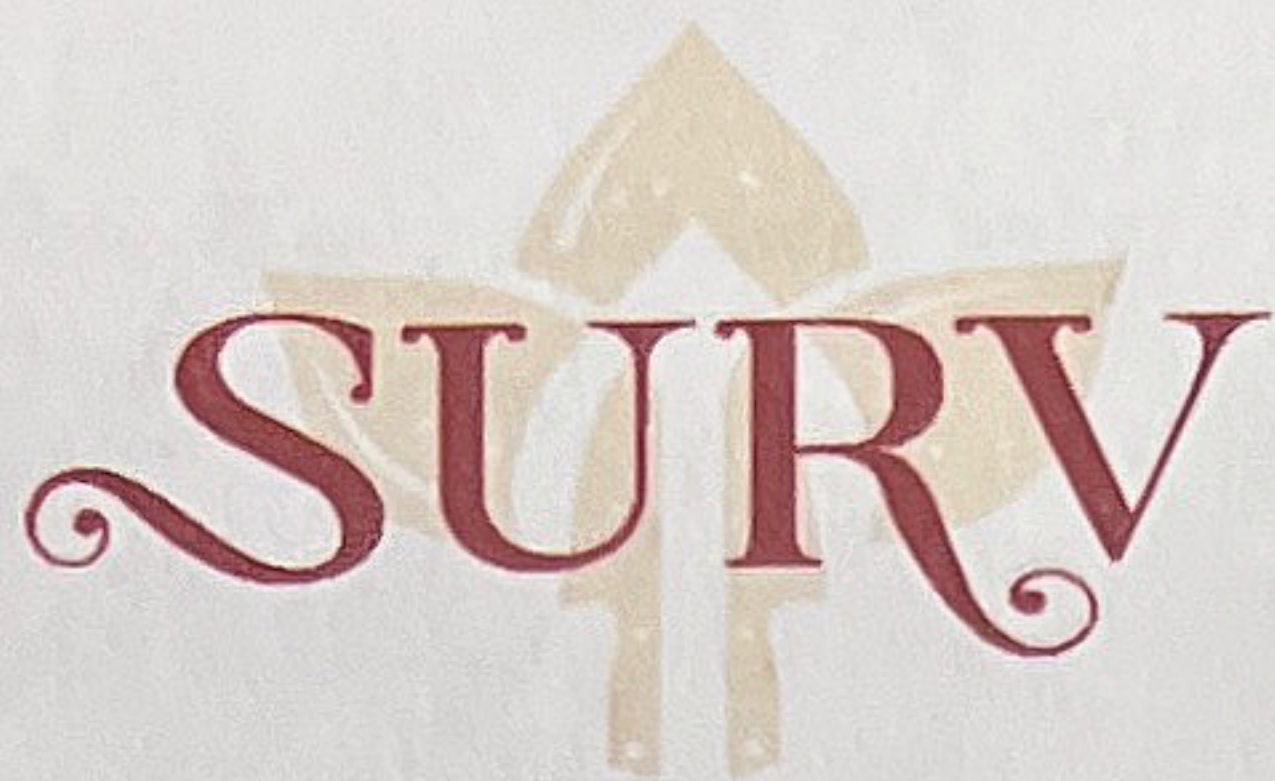
“One Can Not Think Well, Love Well, Sleep Well,
If One Has Not Dined Well
Virginia Woolf

Wood Fired Pizza

The Veggie Pizza	14
Roasted garlic, Caramelized Cipollini Onion, Thyme, Broccoli, Mushrooms, Grana, Fresh Mozzarella, E.V.O.O	
Margherita	12
Tomato Puree, Fresh Mozzarella, Fresh Basil, E.V.O.O.	
Classic Cheese Pizza	12
Pomodoro Sauce, Shredded Mozzarella	
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	
Add:	
Side Grana Cheese 1 Meat Choice 3 Anchovies 2 Wild Mushroom 3	
Substitute Gluten Free Crust: 3	

Medium Plates

	18
Ploughman's Lunch	
Chef's Cheese Choice, Charcuterie, House Made Pickles, Focaccia Bread, Mom's Preserve	
Tuna Tartare *	
Sesame Oil, Ginger Lime Aioli, Crispy Wonton Chips (Spicy Upon Request)	16
Crab Hash Mornay	16
Lump Crab, Roasted Fingerling Potatoes, Butternut Squash, Cippolini Onions, Over-Easy Egg, Herb Cream Sauce, Tarragon Oil	
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, Cajun BBQ Sauce, Truffle Aioli	
Goat Cheese Flan	12
Roasted Cippolini Onion Jam, Baby Arugula, Thyme Infused E. V. O. O. Orange Zest	
Southwest Chicken Empanadas	14
Black Bean Chicken and Rice Stuffed Empanadas, Roasted Tomato Aioli, Tomatillo Pico De Gallo	
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
Cremeni, Oyster, and Shiitake Mushrooms, Truffle Oil, Grana	
Add:	
Chicken 7 Shrimp 9 Beef Tips 10 Salmon * 13 Coriander Black Pepper Tuna * 9	



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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 2	
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: Coriander Black Pepper Tuna* 9 Beef Tips 10 Chicken 7 Shrimp 9 Salmon* 13	

Large Plates

Porcini Mushroom Dusted Pork Tenderloin*	27
Butternut Squash Risotto, Vietnamese Carrot and Cucumber Salad, Spicy Crispy Chickpeas, Pomegranate Molasses	
Crab Cakes	Market Price**
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 7 Shrimp 9 Salmon* 13	
Pasta Rigatoni	24
Rigatoni Pasta, House Sausage and Chicken, Cherry Tomato, Arugula, Mushroom Cream Sauce, Pumpkin Ricotta	
Substitute: Organic, Gluten Free Pasta 3 Add: Side Grana Cheese 1	
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	
16oz Prime Pork Chop	36
Smoked Bacon Apple Gravy, Cippolini Onion Cheddar Biscuits, Chef’s Vegetable	
Chicken and Waffles	25
Double Breaded Chicken Breast, Mac & Cheese “Waffle”, B&B Pickles, Sriracha Honey Hot Sauce, Maple Aioli	
Rack of Lamb	
Half/ Full Rack of Lamb, Rosemary Potato Butternut Hash, Wilted Winter Greens, and a Fig Gastrique	
Full Rack 44 Half Rack 27	
Filet Mignon*	Market Price**
8 oz. Center Cut Filet Mignon, Potato Gratin, Sauteed Brussel Sprouts, Pinot Noir Mushroom Demi Sauce	