

Well”



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

**Wood Fired Pizza**

<b>The Veggie Pizza</b>	<b>14</b>
Roasted garlic, Caramelized Cipollini Onion, Thyme, Broccoli, Mushrooms, Grana, Fresh Mozzarella, E.V.O.O	
<b>Margherita</b>	<b>13</b>
Tomato Puree, Fresh Mozzarella, Fresh Basil, E.V.O.O.	
<b>Classic Cheese Pizza</b>	<b>13</b>
Pomodoro Sauce, Shredded Mozzarella	
<b>Fungi Amongi</b>	<b>14</b>
Porcini Ricotta, Thyme, Assorted Mushrooms, Mozzarella, Lemon Zest, Fig Balsamic Drizzle, E.V.O.O.	
<b>Rick’s Pizza</b>	<b>13</b>
Pomodoro Sauce, Pecorino, Mozzarella, Rosemary and E.V.O.O.	
<b>Meat Lover’s</b>	<b>17</b>
Spicy Sopresatta, Mortadella, Smoked Salami, Pomodoro Sauce, Fresh Mozzarella, E.V.O.O.	
<b>Shrimp Diablo</b>	<b>17</b>
Sauteed Shrimp, Tomato Sherry Cream Sauce, Ricotta and Grana Cheese	
<b>Add:</b>	
<b>Side Grana Cheese</b> <b>1</b>	<b>Meat Choice</b> <b>3</b>
	<b>Anchovies</b> <b>2</b>
	<b>Wild Mushroom</b> <b>3</b>
<b>Substitute Gluten Free Crust:</b>	<b>3</b>

**Medium Plates**

18

<b>Ploughman’s Lunch</b>	
Chef’s Cheese Choice, Charcuterie, House Made Pickles, Focaccia Bread, Mom’s Preserve	
<b>Tuna Tartare*</b>	<b>17</b>
Sesame Oil, Ginger Lime Aioli, Crispy Wonton Chips (Spicy Upon Request)	
<b>Crab Hash Mornay</b>	<b>17</b>
Lump Crab, Roasted Fingerling Potatoes, Butternut Squash, Cippolini Onions, Over-Easy Egg, Herb Cream Sauce, Tarragon Oil	
<b>Charred Brussel Sprouts</b>	<b>15</b>
Foie Gras Pieces, Raspberry Gastrique, Roasted Pine Nuts	
<b>“Fryz” Trio</b>	<b>9</b>
Hand Cut Potatoes, Salt and Pepper, Fresh Grana, Curry Ketchup, Cajun BBQ Sauce, Truffle Aioli	
<b>Goat Cheese Flan</b>	<b>13</b>
Roasted Cippolini Onion Jam, Baby Arugula, Thyme Infused E. V. O. O. Orange Zest	
<b>Southwest Chicken Empanadas</b>	<b>14</b>
Black Bean Chicken and Rice Stuffed Empanadas, Roasted Tomato Aioli, Tomatillo Pico De Gallo	
<b>Tuna Tataki*</b>	<b>16</b>
Coriander and Black Pepper Encrusted, Udon Noodle Salad, Sriracha Yuzu, Cilantro	
<b>Boursin Mushroom Spring Rolls</b>	<b>13</b>
Herb Boursin Cheese, Assorted Wild Mushrooms, Whisky Barrel Aged Fish Sauce, Ramp Pistu	
<b>Mushroom Risotto</b>	<b>14</b>
Cremini, Oyster, and Shiitake Mushrooms, Truffle Oil, Grana	
<b>Add:</b>	
<b>Chicken</b> <b>7</b>	<b>Shrimp</b> <b>9</b>
<b>Beef Tips</b> <b>10</b>	<b>Salmon*</b> <b>13</b>
<b>Coriander Black Pepper Tuna*</b>	<b>9</b>



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

**Salads**

**Surv Caesar** **13**  
Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons, Topped with Shaved Grana  
**Add: Spanish White Anchovies 2**

**Asian Pear** **13**  
Baby Arugula & Bibb Lettuce, Asian Pears, Dried Cranberries, Pine Nuts, Cider Vinaigrette

**Beet and Burrata** **14**  
Rustic Roasted Beets, Burrata Cheese, Arugula, Pickled Golden Raisins, Greek Yogurt, E.V.O.O.

**House Baby Greens** **11**  
Organic Baby Greens, Dijon Vinaigrette, Balsamic Cheddar, Candied Walnuts

**Wilted Greens**

**13**  
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\*** **29**  
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** **22**  
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\*** **28**  
Apricot Couscous, Fried Cauliflower, Cumin Scented Yogurt, and Curry Mustard

**14oz Prime Pork Chop** **36**  
Smoked Bacon Apple Gravy, Cippolini Onion Cheddar Biscuits, Chef’s Vegetable

**Chicken and Waffles** **26**  
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 54 Half Rack 29**

**Filet Mignon\*** **Market Price\*\***

8 oz. Center Cut Filet Mignon, Potato Gratin, Sauteed Brussel Sprouts, Pinot Noir Mushroom Demi Sauce

Executive Chef: Timothy Widrick  
&

\*Consuming Raw or Undercooked Seafood, Shellfish

Meats May Increase Your Risk of Food Borne Illness

\*\*\*Due to Fluctuating Food Costs Some Prices Are Subject to Change

