



DINNER

SALADS

- Chicories – *avocado, corn nuts, cotija, orange, tomatillo dressing* 14
- Grilled Little Gems Salad – *olive tapenade, calabrian chili, potatoes, marcona almonds* 15
- Tomatoes & Corn – *confit tomato, shishito peppers, pickled onions, lettuces* 13
- Sammie’s Salad – *watermelon, cucumber, candied marcona almonds, tomato, Amaltheia goat cheese, lettuces, champagne vinaigrette* 15
- Lettuces – *Champagne Vinaigrette* 6

SHARED PLATES

- The Florence* – *Serrano ham, grilled bread, cured egg, dijon, horseradish, greens* 12
- Pork Chop Milanese – *smoked trout tonnato, lemon, summer greens* 16
- Smoked Trout Tacos – *avocado crema, pickled onions, jalapeno, salsa* 12
- Dirty Potatoes* – *whipped lardo, pickled peppers, aioli, scallions* 9
- Roasted Carrots – *ras el hanout, harissa yogurt, pistachio, mint, honey, orange* 9
- Braised Greens – *chili, lemon zest, breadcrumb* 7
- Fried Street Corn* – *aioli, cotija, lime, cilantro, chicharrones* 9
- Roasted Cauliflower – *schmaltz, garlic, mint, calabrian chili* 10

PASTA

- Spagatini al olio* – *garlic, chili, herbs, lemon, egg yolk, grana padano* 15
- Rigatoni – *fresh ricotta, grana padano, confit tomato, orange zest, fried basil* 16

ENTREES

Fish of the Day MP

- Ribeye (18 oz)* – *chimichurri, radish, butter snap peas, mint, horseradish* 49
• Add Chef’s Bite
- Pork “Blade Chop” (16 oz) – *cabbage al pastor, charred pineapple, guajillo, cilantro, radish, corn nuts* 28
- Whole Roasted Eggplant – *spicy tomato sauce, crispy eggplant, fresh ricotta, fried basil* 18
- Bavette Steak (8oz) – *summer succotash, beef sauce* 25
• Add Chef’s Bite
- Half Roasted Chicken – “Zuni” style, *panzanella, currants, pine nuts, jus* 30
• Add Chef’s Bite

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.