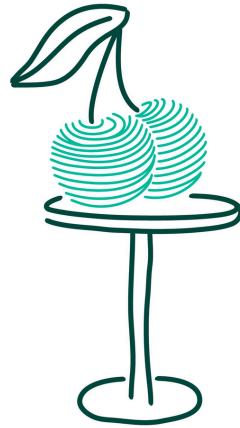


FOR THE TABLE

burrata	confit tomatoes, basil, garlic, sour dough, olive oil (v) +2 extra bread	15
shishito peppers	lemon pepper aioli (v, gf)	12
broccoli rabe	charred dates, chili flakes, parmesan (gf, v can be made vg)	14
chicken skewers	sesame soy glazed, aji verde, crispy quinoa	14
coconut shrimp	six pieces served with aji amarillo tartar (gf)	18
crab cake	lump crab, spicy aioli, arugula (gf)	18



FROM THE GARDEN

caesar	grapes, candied sunflower seeds, caesar dressing (v, gf)	15
farro	goat cheese, mint, pecans, cranberries, citrus vinaigrette (v can be made vg)	16
baby arugula	fried shallots, parmesan, house vinaigrette (v can be made vg)	14

FLATBREAD

	\$4.00 chicken \$3.00 prosciutto	
caramelized onion, red onion, scallions, gruyere, parmesan (v)		20
nduja, arugula, mozzarella, honey		22

MAIN EVENT

gnocchi	pomodoro, chili flakes, stracciatella, basil (gf, v can be made vg) \$4.00 chicken, \$6.00 shrimp	20
fettuccine	cacio e pepe, parmesan, black pepper, pangrattato (v) \$4.00 chicken, \$6.00 shrimp	21
bucatini	carbonara, guanciale, pecorino, black pepper \$4.00 chicken, \$6.00 shrimp	23
Dagny burger	8oz grass-fed beef, white cheddar, l.t.o, garlic aioli served with chips	19
chicken on a bun	arugula, sunomono pickles, provolone, spicy mayo, served with chips	18



Gratuity will be added to parties of 6 or more.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON HAS FOOD ALLERGY

HAPPY HOUR EVERYDAY 4:00 - 7:00 - \$2.00 OFF THE ENTIRE BAR