

Saturday, February 24th

Wines

- Aime Roquesante
Cotes de Provence, Rosé
\$9/ \$36
- Domaine Sautereau
Sancerre, Sauvignon Blanc
\$9/ \$36
- Three Degrees
Willamette Valley, Pinot Noir
\$10/\$40
- Franco Serra
Italy, Barbera D'Alba
\$8 / \$32
- Ryder Estate
California, Cabernet Sauvignon
\$10/ \$40

Craft Beers

- Westbrook IPA 6.8%
- Westbrook White Thai
- Bells HopSlam 10%
- Bells Two Hearted IPA 7%
- Bells Amber
- Conquest Artemis Blond
- Conquest Sacred Heart
- Founders All Day IPA
- Messiah Nut Brown Ale
- Celt Apple Cider
- Delirium Tremens 8.5%
- Gulden Draak Ale 10.5%
- NoDa Jam Session Pale Ale
- NoDa Hop Drop n Roll IPA
- Wittekerke Belgium White
- River Rat Red Ale
- Hobgoblin English Ruby Beer
- Martens Belgium Pilsener
- Wolters German Pilsener
- St. Peter's English Cream Stout
- Lakefront Brewery Fuel Coffee Stout
- Dogfish 90 Min IPA 9%

Soup

Smoked Hen Tortilla

Pizza

Garlic Oil, Arugula, Black Olives, Capers, Roasted Red Peppers, Pepperoni

Small Bites

Cheese Plate
Bucheron Goat, Spain
Lamb chopper, Holland
Shenandoah Peaks Cheddar, VA
\$12

Charcuterie
Sweet Coppa, NY
Spicy Calabrese, CA
Chicken Truffle Pâté, NY
\$12

Cheese and Charcuterie \$20

Entrees

Rib Eye \$30
Sirloin \$22
Herb Garlic Crispy Fingerling Potatoes,
Asparagus, and Parmesan Cheese

Pork Cheek Agnolotti
Parmesan, Arugula, Brown Butter
\$18

Hawaiian Tuna
Shrimp Fried Rice, Crispy Shiitake Mushrooms,
Grilled Spring Onion
\$28

Pork Belly
Sweet Potatoes, Charred Cauliflower,
Quick Pickled Cabbage, Citrus Sorghum, Crispy
Pig Skins
\$25