

# STARTERS

**Brussels Sprouts** <sup>V</sup> **\$15**  
Beet hummus - pickled onion - agave - lemon - sriracha - almonds

**Baked Goat Cheese Dip** <sup>GFO +\$3, Veg</sup> **\$16**  
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread

**Burrata** <sup>GFO +\$3, Veg</sup> **\$17**  
Fig - pomegranate - mint pesto - nuts - toasted crostini

**Thai Mussels** <sup>GFO +\$3</sup> **\$17**  
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread

**Crispy Calamari** **\$17**  
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce

## Charcuterie

<sup>GFO +\$3</sup>

Assorted meats and cheeses with grilled bread and accoutrements

### Cheeses



Rock Blue Cheddar  
Drunken Goat  
Truffle Pecorino  
Manchego  
Burrata

Choose 2 - \$16  
Choose 3 - \$23  
Choose 4 - \$30  
Choose 5 - \$35  
Choose 6 - \$39  
Choose 7 - \$43  
Choose 8 - \$47  
Choose 9 - \$51

### Meats

Wagyu Salami  
Finocchiona  
Prosciutto  
Capicola  
Bresaola



ask server for availability

Our classically trained, award winning Chef focuses on ties to community, uses organic and locally-sourced ingredients to emphasize mirrored seasonality to bring vibrant flavors to the plate and palate.

# LUNCH

## SALAD

**Caesar Salad** <sup>GFO</sup>  
Romaine - parmigiano - pickled onion - white anchovy - brioche croutons  
half - \$8 | full - \$14

**Quinoa Salad** <sup>GF, Veg</sup> **\$15**  
Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre

**Apple Cheese Chive** <sup>GF, Veg</sup>  
Granny Smith apple - manchego - chive  
half - \$9 | full \$15

**Arugula & Beet Salad** <sup>GF, Veg</sup> **\$16**  
Campari marinated grapefruit - goat cheese crema - toasted pistachios - parsley & beet oil

## SIDES & TOPPERS

Chicken	\$10	Verlasso Salmon*	\$12
Steak*	\$12	Cajun Shrimp	\$10
French Fries	\$11	Truffle Fries	\$14

## SOUP

**Clam Chowder**  
Bacon - aromatics - cream - clams - potatoes  
cup \$7 | bowl \$12

**Tomato Soup** <sup>GFO, Veg</sup>  
Plum tomato - aromatics - chevre grilled cheese crouton  
cup - \$5.50 | bowl \$9

# ENTREES

**Black Smith Burger\*** <sup>GFO +\$3</sup> **\$19**  
Brioche bun - cheddar - lettuce - tomato - pickle - onion - regular fries Add truffle fries \$2 Add avocado \$3 Add bacon \$3

**Shrimp & Grits** <sup>GF</sup> **\$19**  
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy onion

**Bolognese Rigatoni** <sup>GFO +\$3</sup> **\$19**  
House-made pasta - plum tomato sauce - beef - pork - aromatics - parmigiano - garlic toast points

**Grilled Cheese & Tomato Soup** <sup>GFO +\$3</sup> **\$15**  
Brioche - three cheese - garlic butter - tomato soup - aromatics

**NY Style Pastrami on Rye** <sup>GFO +\$3</sup> **\$18**  
Deli Style Mustard - sauerkraut - Swiss cheese - regular fries Add truffle fries \$2

**Verlasso Salmon\*** **\$21**  
Baby shiitake mushrooms - ginger - garlic - cilantro - tarragon - baby bok choy - crispy sushi rice cake

**Steak Frites\*** <sup>GFO +\$3</sup> **\$24**  
Prime Hanger Steak - arugula - tomato - brandy peppercorn reduction - truffle fries

**Quinoa Burger** <sup>Veg</sup> **\$21**  
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - regular fries Add truffle fries \$2

*V - vegan / Veg - vegetarian / GF - gluten free / GFO - gluten free option available*

All substitutions subject to charge.

A 20% Service fee will be added to parties of 8 or more

\*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions