

Small plates

FRESH GUACAMOLE	10	BURRATA & ROASTED VEGETABLES.....	9
Toasted cumin tortilla chips		Burrata, seasonal vegetables, almond romesco sauce with grilled bread	
PRESSROOM WINGS.....	15	FISH TACOS.....	12
(ten wings)		Marinated Chilean Sea Bass a la Plancha, avocado, pickled onions, radishes, ancho chili aioli, salsa cruda	
Miso BBQ glaze		GRAVY FRIES.....	10
TUNA CARPACCIO	18	Chorizo gravy, duck fat fries	
Flash-seared Ahi Tuna, chow chow and red onion relish, wasabi yuzu vinaigrette			

Pizza

CLASSICO	12	HAMLET.....	13
Tomato sauce, basil, fresh mozzarella, red pepper flakes, Parmigiano-Reggiano		Prosciutto, creme brie, mozzarella, baby arugula finished with honey	
HOT PEPPERONI.....	13	FUNGHI.....	14
Pepperoni, tomato sauce, mozzarella, fermented pineapple hot sauce finished with Parmigiano-Reggiano		Wild mushrooms, fromage, mozzarella, caramelized onions, finished with Parmigiano-Reggiano, fresh baby arugula and truffle oil	

Large plates

THE BURGER	15
Sharp cheddar, tomato confit, chimichurri, crispy fried onions, house-made potato roll, served with fries	
RAVIOLI	18
Ricotta and parsley filled fresh pasta, sage pesto, marinated sundried tomatoes, Parmigiano-Reggiano, grilled bread	
FETTUCINE	22
Andouille sausage, creamed leeks, baby arugula, Parmigiano-Reggiano, grilled bread	
SHRIMP & GRITS	26
Jumbo shrimp, creamy grits, spicy creole tomato sauce, fried pickle, cilantro	
GRILLED CHICKEN.....	24
Marinated boneless chicken thighs, harissa roasted potatoes, braised kale, lime scallion vinaigrette	
BISTRO STEAK FRITES.....	28
10 oz coulotte, chive-tarragon compound butter, truffle fries	

*Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness.



Salads

add salmon	12	shrimp	10	chicken thigh	6
KALE CAESAR	10				
Chopped kale, creamy Caesar dressing, Parmigiano-Reggiano, grilled bread					
FIELD & GOAT SALAD.....	12				
Local organic spring mix, fried goat cheese, dried cranberries, grilled red onions, fermented pepper vinaigrette topped with pepitas					

Dessert

RASPBERRY BRÛLÉE TART	10
raspberry curd in a pâte brisée tart with a caramelized top	
CHOCOLATE MOUSSE	9
Valrhona milk chocolate, chocolate cake, spiced rum caramel sauce topped with candied almonds	
POPPY SEED CHIFFON.....	8
Chiffon poppy seed cake with lemon crème anglaise	
PINE VIEW DAIRY ICE CREAM	3 5
(one or two scoops)	
Chocolate, Strawberry, Espresso Cookie Caramel	
Add house-made hot fudge	1

Our local partners

Barr's Farm | Fields Edge Research Farm
 Pine View Dairy | Positively Pasta | Shenk's Farm
 Gypsy Hill Farm