



## summer menu

### **olive plate ~ \$6.00**

marinated black and green california olives

### **house made focaccia ~ \$4.00**

focaccia served with california olive oil

## soup

### **daily**

~bowl / petite ~

## salad

### **local bibb lettuce salad ~ \$8.00**

kurios farm's bibb lettuce with radishes and chives

choice of house vinaigrette or creamy blue cheese dressing ~ **petite salad \$6.50**

### **farmers salad ~ \$9.50**

local bibb lettuce, mixed greens and arugula with crisp bacon, carrots, cucumbers, chives and oregano

choice of house vinaigrette or creamy blue cheese dressing ~ **petite salad \$7.00**

## panini

### **summer vegetable & gruyère~ \$8.00**

roasted red pepper, grilled eggplant, vine ripe tomato, arugula and gruyère cheese served on grilled, house baked focaccia with aioli and a side of house made pickles

### **coppa, cheddar & apples~ \$8.75**

coppa, hook's three year aged cheddar and fuji apples served on grilled, house baked focaccia with dijonaise and a side of house made pickles

## from the oven

### **margherita ~ 8" \$9.50 / 12" \$11.00**

house mozzarella, parmigiano-reggiano, basil and red sauce

### **pistachio pesto ~ 8" \$11.00 / 12" \$13.00**

pistachio pesto, goat cheese, crème fraîche, house mozzarella, parmigiano-reggiano and sea salt

### **bianca ~ 8" \$9.25 / 12" \$11.00**

basil pesto, house mozzarella, parmigiano-reggiano and sea salt

### **pork trifecta ~ 8" \$12.00 / 12" \$14.00**

house made sweet sausage, pepperoni, smoked bacon, house mozzarella and red sauce

### **three cheese calzone ~ \$10.00**

house mozzarella, cow's milk ricotta and parmigiano-reggiano served with red sauce

### **pesto fougasse ~ \$7.00**

hearth baked flat bread with basil pesto, parmigiano-reggiano, cracked pepper and sea salt served with aioli

## extras

basil \$1 ~ oregano \$1 ~ arugula \$2 ~ roasted garlic \$1 ~ olives \$1 ~ wild mushroom ragout \$2  
sliced speck \$3 ~ sausage \$3 ~ pepperoni \$3 ~ smoked bacon \$3 ~  
mindoro blue cheese \$2 ~ cow's milk ricotta \$2 ~ aioli \$1 ~ house vinaigrette \$1 ~ blue cheese dressing \$1.50

*\*we proudly serve woodruff farm's south carolina grown pork\* (gratuity may be added to parties of 6 or more)*