



winter menu

olive plate ~ \$6.00

marinated black and green california olives

house made focaccia ~ \$3.25

focaccia served with california olive oil

soup

daily

~bowl / petite ~

salad

local bibb lettuce salad ~ \$7.25

kurios farm's bibb lettuce with radishes and chives

choice of house vinaigrette or creamy blue cheese dressing ~ **petite salad \$6.00**

farmers salad ~ \$8.25

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 \$6.25**

panini

roasted red pepper & gruyère~ \$8.00

roasted red pepper, grilled spring onions, fresh arugula & wisconsin gruyère cheese
served on grilled, house baked focaccia

coppa, cheddar & apples~ \$8.75

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

from the oven

margherita ~ 8" \$9.00 / 12" \$10.75

house mozzarella, parmigiano-reggiano, basil and red sauce

pistachio pesto ~ 8" \$10.50 / 12" \$12.50

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" \$11.00 / 12" \$13.00

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

three cheese calzone ~ \$9.50

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 \$1.50
sliced speck \$3 ~ sausage \$2 ~ pepperoni \$2 ~ smoked bacon \$2 ~
mindoro blue cheese \$1 ~ cow's milk ricotta \$1.50 ~ aioli \$1 ~ house vinaigrette .50¢ ~ blue cheese dressing \$1

we proudly serve woodruff farm's south carolina grown pork