

SHAREABLES

PARMESAN TRUFFLE FRIES 9

truffle salt • parmesan • aioli

CRAB CAKES 16

lemon aioli • cilantro jelly

ITALIAN MEATBALLS 14

basil ricotta • baguette*

MOZZERELLA STUFFED ARANCINI 13

mozzarella • marinara

FRIED CALAMARI 17

house-cut calamari • marinara

BAKED BRIE 11

jam • puff pastry • house made crackers*

BRUSSELS 11

sweet thai chili

WARMDATES 10

whipped goat cheese • crispy prosciutto
lemon honey glaze

WARM CRAB & ARTICHOKE DIP 15

house made crackers*

FRIED OYSTER DEVILED EGGS 14

fried oyster • sambal aioli • chive

RACLETTE 11

raclette cheese • potatoes • pickled vegetables

CAPRESE SLIDERS* (Qty 3) 10

roma tomato • mozzarella • pesto • balsamic • baguette*

SNACKS & SALADS

MARINATED OLIVES & MIXED NUTS 9

PORK CRACKLINS 8

tajin

CEASAR SALAD 12 (add chicken +5)

heart of romaine • parmesan • croutons • caesar dressing

KALE SALAD 11 (add chicken +5)

kale mix • craisins • almonds
whole grain mustard vinaigrette

additional baguette* (\$3) or crackers* (\$2)

Gluten free options (\$2) for bread and flatbread crusts available upon request

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients.

PLATES

STEAK & BLUE CHEESE POTATOES 4oz 18
mushroom demi 8oz 26

CHICKEN PICCATA 17

capers • tomato • lemon • cream • spaghetti

BONE-IN PORK CHOP 18

smashed potatoes • wilted kale and apple salad
mustard cream

FRENCH ONION SMASHBURGER 15

gruyere • garlic aioli • caramelized onions
french fries

MEAT & CHEESE

uva BOARD 30

3 each house selected meats and cheeses

served with various accoutrements
and fresh baguette*

BREADS & SPREADS

MARGHERITA FLATBREAD* 12

tomatoes • housemade marinara
fresh mozzarella • basil pesto

FIG & PROSCUITTO FLATBREAD* 13

prosciutto • fresh sliced figs • ricotta
arugula • balsamic drizzle

BUTTER BOARD WITH FRESH BAGUETTE*

choice of butters

1 butter 8
3 butters 16

- Lava salt
- Cranberry, pistachio, orange zest, honey
- Anchovy
- Basil garlic
- Gremolata - parsley, lemon zest, garlic
- Goat cheese and apricot jam

Buy a round of drinks for the kitchen \$6

20% gratuity added
for parties of 8 or more