



the dinner menu

to start

charcuterie and cheese board- \$34

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers

*GF Options

prosciutto & roasted brussel sprout flatbread - \$20

shaved prosciutto di parma, roasted brussels sprouts, balsamic marinated shallots, fontina and whipped garlic ricotta all on a crispy flatbread

*Vegetarian Option

smoked burrata - \$18

calabro smoked burrata with peppered bacon, sauteed cherry tomatoes, toasted walnuts, & chives finished with a balsamic glaze

*GF Option

blueberry & merlot jam on brie - \$16

blueberry, honey, lemon and merlot compote over warm brie served with crostinis

*GF Option

autumn roasted parsnips & carrots - \$16

house maple butter, pomegranate syrup, toasted pecans, montchevre and chives

*Vegan Option & GF

spicy scallop wontons - \$18

Hokkaido scallops pan seared and tossed in Sriracha miso sauce, sesame seeds and avocado in a wonton cup served with a scallion soy dipping sauce

salads

butter squared soup - \$7cup/\$10bowl

sweet & creamy butternut squash and butter milk soup served with toasted pepitas and fresh herbs

the salad on 5th - \$12

romaine, house made croutons, white balsamic pickled shallots, cucumbers, gorgonzola and prosecco vinaigrette

*GF, Vegetarian

roasted tomato & balsamic panzanella - \$13

red leaf lettuce, red onion, cherry tomatoes, fresh mozzarella, kalamata olives and toasted croutons all tossed in our house roasted tomato balsamic dressing

*GF Option, Vegetarian

calabrese bomba salad - \$13

fresh greens tossed in our creamy calabrian dressing with scallions, basil, pecorino romano, toasted pinenuts, tomatoes & a crispy fennel salami



The dinner menu

entrees

chicken champignon with papperdelle - \$36

pitman farms chicken, roasted garden city fungi mushrooms, handmade papperdelle in a mushroom shallot white wine cream sauce served with warm ciabatta

rosemary halibut - \$44

marinated and roasted halibut with a creamy lemon rosemary emulsion and walnut crumb over Down to Earth Farms herb roasted fingerlings and grilled asparagus

*GF

harissa lamb meatballs - \$38

land of grass lamb and beef meatballs with a middle eastern cous cous medley whipped feta sauce and toasted pita bread, served with roasted asparagus

pork medallions & risotto - \$40

pan seared pork medallions over parmesean risotto, sweet potato & kale hash, caramelized pearl onions & a sweet roasted pepper sauce

*GF

farro stuffed peppers - \$38

farro, peppadew peppers, red onions and spinach stuffed bell peppers over romesco sauce and smothered in manchego cheese

*Vegan Option

filet of beef - \$50

10oz tenderlion over black garlic & caramalized leek whipped potatoes served with roasted broccolini then topped with a gorgonzola cream sauce

add a side salad with entree purchase

check out the descriptions on first page

the salad on 5th - \$7

roasted tomato & balsamic panzanella - \$7

calabrese bomba salad - \$8

please ask the server to see a dessert menu

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.