

LUNCH

MONDAY – FRIDAY | 11:30AM TO 4PM
 SATURDAY – SUNDAY | 12PM TO 4PM

**starters****GOAT CHEESE FONDUE v 11**

warm goat cheese dip, herbed pita

HEIRLOOM SQUASH + BURRATA G/V 14

pumpkin seed pesto, pomegranate balsamic

***TRUFFLE EGG TOAST v 13**

fontina, gruyère, coddled egg yolk, truffle oil, spinach, asparagus

GUACAMOLE G/V 09

avocados, jalapeños, onions, tomatoes, cilantro, warm tortilla chips

CHEF'S CALAMARI 11

crispy calamari and peppers, warm bread

CRISPY BRIE v 12

panko breaded brie, raspberry basil jam

CRISPY BRUSSELS + CAULIFLOWER G 11

bacon, red onion, lemon, parmesan

CHORIZO STUFFED DATES G 12

wrapped in smoked bacon, piquillo pepper sauce

POLENTA FRIES 07

crispy parmesan polenta, garlic aioli, spicy tomato sauce

entrées**POLENTA + RAGÙ G 17**

creamy corn polenta, slow braised-pork, grated parmigiano-reggiano

TONY B'S RIGATONI 16

rigatoni gigante pasta, sausage, peas, tomato cream sauce

MARYLAND-STYLE CRAB CAKE 15

jumbo lump meat, creole dipping sauce, french fries

ROASTED HALF CHICKEN G 18

confit potatoes, chimichurri

***BISTRO BURGER 14**

fresh ground chuck, caramelized onions, smokehouse bacon, white cheddar, pretzel roll

SALMON 22

israeli cous cous, cucumbers, olives, grape tomatoes, avocado, lemon, basil, aged balsamic

***LONG ISLAND STEAK G 24**

peppercorn rub, burnt orange & mushroom reduction, frites, asparagus

signature sliders

+ side or a farmers market salad for \$3

CAROLINA PORK 09

carolina style pulled pork, cilantro coleslaw

***FILET DUO 16**

mini filet sandwiches, blue cheese, caramelized onions

SALMON 17

pan fried salmon, lemon aioli, tomato, bacon, arugula

COMBO PLATE 17

select 2 of your favorite sliders + choice of a side

flatbreads**BURRATA v 12**

tomato, garlic, basil

BRUSSELS SPROUT 12

brussels sprouts, lemon vinaigrette, bacon, garlic cream, caramelized onions, fontina cheese

BUTTERNUT SQUASH 14

goat cheese, prosciutto, pomegranate, spiced honey

BRIE + APPLE v 12

brie, fontina, apricot merlot jam
add prosciutto for \$3

G = GLUTEN SENSITIVE | V = VEGETARIAN

*These items are made to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

1/2
OFF

Enjoy half off appetizers
 Monday – Friday, 3 – 6 PM
 with purchase of wine!

soups + salads***STEAK SALAD G 19**

arugula, crispy potatoes, mushrooms, béarnaise vinaigrette

WRIGHTWOOD 14

pulled chicken, citrus vinaigrette, tomatoes, raisins, avocado, goat cheese, corn, scallions, red peppers, almonds, cornbread croutons

BRUSSELS SPROUT G 12

bacon, almonds, tomatoes, blueberries, zamorano cheese, lemon vinaigrette

GRAIN SALAD v 13

creamy oregano dressing, baby kale, kalamata olives, cucumbers, red onion, grape tomato, feta cheese

SOUP + SALAD COMBO 11

cup of soup served with our house salad (wrightwood +\$4)

add chicken \$3

paninis

served with choice of side or farmers market salad

ITALIANO 14

prosciutto, sweet soppressata, capicola, tomato, arugula, roasted red pepper

VEGGIE v 12

cucumber, roasted mushrooms, peppers, fontina, avocado, chipotle mayo

D.O.C. CUBAN 12

ham, carnitas, dill pickle, swiss cheese, mayo, yellow mustard

THE GREATEST GRILLED CHEESE v 12

new york cheddar, gruyère, fontina
cream of tomato soup \$3

sides**Sautéed Spinach G/V 04****French Fries G/V 04****Roasted Asparagus G/V 05****Applewood Bacon Potato Cakes 05****Cilantro Coleslaw G/V 04**

the butchers plate

our infamous selection of artisan meats, cheeses and signature bruschetta

— SMALL —
BUTCHERS PLATTER
select 4 items from below
16

— LARGE —
BUTCHERS PLATTER
select 8 items from below
28

CHEESE

served with housemade jam and crispy lavosh

YARRA VALLEY MARINATED FETA 04

cow | creamy cow feta with fresh herbs, garlic and sea salt

BRIE 04

cow, france | soft and creamy with full, mellow flavor and a rich aroma

KICKAPOO 04

cow, illinois | semi-hard cheese made from raw milk with a buttery and sharp finish

GRUMPY GOAT 04

goat, wisconsin | bold, semi-hard, but still creamy, cellar-aged over 1 year for a robust flavor

RED ROCK 05

cow, wisconsin | sharp cave-aged cheddar with blue veins that give the cheese an earthy note

BARELY BUZZED 05

cow, new jersey | espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel

HERKIMER WHITE CHEDDAR 04

cow, new york | sharp cheddar with a straw colored interior, firm but slightly crumbly

VERMILION RIVER 05

cow, illinois | firm and tangy with gentle notes of bleu

SAINTE-ANDRÉ 05

cow, france | velvety, soft and smooth, pale butter yellow in color with rich flavors and hints of mushroom and almond

COMTÉ GRUYÈRE 04

cow, france | cave-aged swiss, nutty in flavor with a toffee-like aftertaste

OLD AMSTERDAM 06

cow, holland | sweet in flavor with caramel and toasty notes and a long, balanced finish

HOOK'S 5 YEAR AGED CHEDDAR 05

cow, wisconsin | rich, complex, creamy, smooth, a pleasing tang and a touch of bite

IBERICO ENTREPINARES 05

goat - sheep - cow, spain | 4 month aged 3 milk cheese, balanced and nutty with a hint of acidity

CREAMY ZAMORANO 04

sheep, spain | firm, 12 month aged, very creamy, sweet, savory, with a hint of piquancy

BRUSCHETTA 04 each

warm toasted bread with one of the following toppings

BRIE + APPLE WITH JAM

creamy brie, granny smith apples, almonds, apricot merlot jam

RICOTTA PISTACHIO

fresh ricotta, toasted pistachios, honey glaze

AVOCADO + CRISPY BACON

avocado spread, crispy bacon, green and piquillo peppers, shaved zamorano cheese

LUMP CRAB +02

lump crab, artichoke, lemon, aioli

MILANO + PEPPER

fresh sliced creminelli milano, roasted red peppers

TOMATO MOZZARELLA

sun-dried tomatoes, fresh mozzarella, basil, olive oil

CURED MEATS

our meats are sliced thin with a hand crank berkel slicer and served with warm peasant bread

PÂTÉ FORESTIER 05

pork + chicken, new york | blended with mushrooms, served with dijon mustard

SOPPRESSATA 03

pork, italy | pork salami with paprika and red pepper

PROSCIUTTO DI PARMA 06

pork, italy | salt cured pork shoulder from the parma region

CREMINELLI MILANO 05

pork, utah | mild, tart, peppery, large format salumi with a fine texture

HOUSE-CURED SALMON 04

atlantic | salt-cured with orange, dill, sugar and champagne

PORCINI SALAMI 05

pork, brooklyn, new york | pork sausage, naturally air-dried, made from a time honored recipe from the mountains of france, the inclusion of porcini mushroom makes this cured sausage a must have for any mushroom lover

NUESKE'S SMOKED DUCK BREAST 05

wisconsin | applewood smoked duck breast, slightly sweet

CHORIZO CANTIMPALO 05

pork, spain | coarse ground pork sausage from the city of salamanca, flavored with pimentón and garlic

CREMINELLI CAPICOLA 05

pork, utah | cooked pork shoulder dry rubbed with the flavors of the piedmont region: clove, juniper and rosemary

PLANNING A PARTY? WE HAVE THE PERFECT SPACE FOR YOUR...
Corporate Meetings & Events, Graduation Party, Birthday Celebration, Engagement Party,
Bachelorette Party, Rehearsal Dinner, Wedding Shower, Baby Shower, etc.

Packages starting as low as \$17 per person and no room rental fees!
For more information contact **Mindy Shafer** at 773.480.3708 or mindy@4srg.com