

SALADS AND WHAT NOT

salad add ons +crisp chicken, +8oz angus beef patty

simple salad baby gem, cucumber, red onion, red wine vin, fresh oregano \$14 *RW*

chickpop salad crisp chickpeas, romaine, avocado, onion, tamarind, coconut yogurt, mint \$14 *RW*

everything caesar salad tater tot croutons, that creamy dressing, parm \$16 *RW*

ricotta gnocchi roasted eggplant sauce, garlic, fresh oregano \$15

burrata wood roasted asparagus, brown butter, fresh herbs, wood baked bread \$18

kale salad ash baked beets, red onion, coconut yogurt, apple cider vinaigrette \$15 *RW*

fried brussels sprouts rice krispies, chili honey, parm \$15 *RW*

parlor pockets 2 soft boiled eggs, whipped ricotta, truffle, thyme \$14

shrimp egg roll chili garlic shrimp, mixed cabbage, house made duck sauce \$14

PIZZA

RED

queen margherita mozzarella, pomodoro, basil, olive oil, parm \$17 *RW*

the balls the cookery's heirloom meatballs, pomodoro, parm, basil \$19

roni, roni, roni pepperoni, pomodoro, mozzarella, basil, parm \$19 *RW*

the debate pomodoro, provolone, ham, bacon, wood fired pineapple puree \$20 *RW*

the norma wood roasted eggplant sauce, buffalo mozzarella, shallot, oregano, chili \$19

WHITE

bianca ricotta, mozzarella, fresh garlic, thyme, chili, olive oil \$17 *RW*

shrooms mixed mushroom, béchamel, caramelized onion, parm \$20

garlic chili crisp mozzarella, parm, sesame \$20 *RW*

brussels shaved brussels sprouts, pecorino fonduta, bacon lardons \$20

the lemonator cured lemon, provolone, garlic, chili, basil, parm \$19 *RW*

clam little neck clams, white wine, chili, garlic, parm, lemon \$22

NOT PIZZA (SERVED WITH SMASH FRIES)

fried chicken sandwich chili maple, lettuce, pickle, aioli, potato bun \$21 *RW + \$5*

griddle burger aged cheddar, lettuce, happy sauce, pickles \$20

9" hot dog all beef, wood fired, neapolitan bun, all the fixins \$16 *RW*

SIDES & SNACKS

smash fries double cooked potato, salt \$8

side salad it's great with pizza! market greens, red wine vin \$8

bread and butter cultured garlic butter, fresh oregano \$9

kitchen share

please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.