



STARTERS & SALADS

MEATBALLS BUFFALO'S POMODORO TOASTED CROSTINI	\$ 16
ARTICHOKE HUMMUS FIG VINCOTTO • ROASTED GARLIC TOASTED FLATBREAD FARM VEGETABLES	\$ 13
MIXED GREENS PICKLED RAISINS • SHAVED CARROTS CUCUMBER • TOMATO BASIL BALSAMIC DRESSING	\$ 15
CAESAR SHAVED PARMESAN • PICKLED CELERY FOCACCIA CROUTON • ANCHOVY	\$ 16
EARLY MELON SALAD ARUGULA • COMPRESSED MELON PISTACHIO • PROSCIUTTO • PARMESAN CITRUS VINAIGRETTE	\$ 16
ADD CHICKEN • SHRIMP	\$ 8
ADD SALMON	\$ 12

SIDES TO SHARE

CRISPY FINGERLING POTATOES ROSEMARY TARRAGON CAPER AIOLI	\$ 8
BUFFALO'S GIARDINIERA SEASONAL PICKLED VEGETABLES PISTACHIO	\$ 8
TOMATO PIE TARTLET BACON JAM • SIANO BURRATA LOCAL HEIRLOOM TOMATOES DILL AIOLI	\$ 9
ORZO AGRODOLCE GRILLED CORN • SUMMER SQUASH CITRUS • CRISPY CAPERS	\$ 9

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MAINS

SANDWICHES ARE SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES,
RANCH CHIPS OR FRUIT

BLT • PARMESAN CRUSTED SOURDOUGH • TURKEY • WHOLE GRAIN AIOLI	\$ 18
BUFFALO'S BURGER • CALABRIAN PIMENTO • ARUGULA • TOMATO • BASIL AIOLI	\$ 18
ORGANIC CHICKEN CLUB • BACON MARMALADE • MARINATED CUCUMBER • BIBB LETTUCE SUNDRIED TOMATO • PEPPERONCINI • PROVOLONE • TOASTED FLATBREAD • HERB AIOLI	\$ 17
SALMON • PESTO ROASTED LEEKS • GIARDINIERA • PETITE SPRING SALAD	\$ 29
CALAMARO PASTA • ROASTED MUSHROOM • PEAS • PROSCIUTTO ADD CHICKEN • SHRIMP	\$ 25 \$ 8
SPAGHETTO TOMATO • HOUSE SUN-DRIED TOMATO • FRESH MOZZARELLA TORN BASIL & MINT ADD CHICKEN • SHRIMP	\$ 24 \$ 8

MENU CREATED BY CHEF DE CUISINE STUART AINSWORTH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS