

# DINNER

 gluten free

 vegetarian



## CRAFTED SALUMI & DAILY PICKLE

daily salumi, assorted pickled vegetables

16 

## POLENTA, TURKEY & JAM

crispy polenta, smoked turkey, tomato jam

9 

## RILLETTE

salmon rillette, crostini, pickled onion

12

## WEDGE, AVOCADO & BLUE

iceberg wedge, point Reyes blue cheese, pickled red onion, hot-house avocado, house-made bacon

8 



## STARTERS



## PORK BELLY & PAPAYA

crispy glazed pork belly, papaya salad, peanuts, chiles, rice cake

14

## ROMAINE AS CAESAR

romaine hearts, citrus vinaigrette, warm croutons

7

## CALAMARI, LEMON & GARLIC

fried calamari, roasted garlic, lemon aioli

12

## BEETS, FRISÉE & GOAT CHEESE

roasted local beets, winter frisée, goat cheese, honey-thyme vinaigrette

10  



## TEN22 TRIO

hummus, beets & goat cheese, polenta & turkey

16



## PIZZAS

## BUTTERNUT SQUASH, CRANBERRY & SAGE

ricotta, roasted butternut squash, cranberry relish, crispy sage

16 

## ITALIAN SAUSAGE & PEPPERS

house-made Italian sausage, marinara, mozzarella, African peppers

16

## TRUFFLE, MUSHROOM & ASIAGO

local wild-foraged mushrooms, asiago, béchamel, frisée, truffle oil

16 

## ENTRÉES

## LAMB, POLENTA & GREENS

braised local lamb shank, soft polenta, balsamic braised greens

33 

## FLAT IRON STEAK & POTATOES

double r ranch flat iron steak, roasted garlic fingerlings, daily greens

34 

## SALMON, FARRO & PARSNIPS

seared salmon, farro risotto, roasted parsnips, lemon-thyme vinaigrette

26



## PORK, PINEAPPLE & CABBAGE

braised pork shoulder, smoked cabbage, island rice, pineapple-sriracha chutney

22 

## CHICKEN, SPROUTS & MUSTARD

organic chicken breast, caramelized Brussels sprouts, crispy fingerlings, mustard-bacon vinaigrette

21

## FORAGED MUSHROOMS & RAVIOLI

local wild-foraged mushrooms, truffle cream, ricotta ravioli

22 

## THE \$20 BURGER

house ground beef, smoked short rib, caramelized onions, Vermont cheddar, butter lettuce, horseradish aioli

20

## DAILY LASAGNA

daily organic & seasonal lasagna, locally sourced

18

## DAILY AFFAIRS

### MONDAY

#### SLIDERS & BREW

rotating specialty sliders & choice of any draft beer

18

### TUESDAY

#### SOUTHERN FRIED CHICKEN

organic chicken, mashed potatoes, braised greens, cornbread

16

### WINE WEDNESDAY

half off of all wines by the bottle

### THURSDAY

#### “THREE”

three-course farm-to-table menu, rotating weekly

25

### FRIDAY

#### PORCHETTA

porchetta pork roast, daily sides

29



WHILE WE CAN ACCOMMODATE MOST DIETARY NEEDS,

PLEASE NOTE THAT OUR KITCHEN IS NOT A HERMETICALLY SEALED, GLUTEN FREE ENVIRONMENT.