



Appetizers

- ricotta gnudi** romesco, crushed peanut, fennel fronds 18 gf
- gazpacho** tomato, cucumber, red onion, cilantro, shrimp 10 gf
- wood fired focaccia** herb butter 8 vg
- mushroom toast** wild mushrooms, brie honeycomb, house focaccia 18 vg

Salads

- add on chicken 8 | grilled steak 12 | shrimp 12
- stonefruit salad**
peach, blueberry, feta, cucumber, arugula, candied walnut, strawberry poppyseed 18 gf
- panzanella salad**
cherry tomato, red onion, toasted focaccia, capers, torn basil, balsamic 20
- watermelon and heirloom tomato salad**
arugula, tomato, watermelon, buratta, hazelnut vinaigrette 16 gf
- kale caesar salad**
pickled red onion, capers, grana padano, breadcrumbs 14 vg

Pizzas

- mushroom pizza** mushroom crema, fontina, wild mushroom caramelized onion 24 vg
- margherita pizza** tomato, fresh mozzarella, basil 20 vg
- pepperoni pizza** fresh mozzarella, ricotta, tomato sauce, shaved garlic, honey 24
- cheese pizza** fontina, parmesan, chile flake 15 vg

Sandwiches

- all sandwiches served with french fries or green salad
- caprese** mozzarella, heirloom tomato, shaved red onion, arugula, basil, balsamic vinaigrette, ciabatta 18 vg
- mgfd burger** aged cheddar, bacon, lettuce, tomato, brioche 25
- turkey panini** rye, turkey, bacon, mild cheddar, greens, avocado, chipotle maple aioli 18
- muffuletta** focaccia, mortadella, soppressata, capicola, prosciutto, provolone, tapenade 18
- cordon blue panini** ciabatta, prosciutto wrapped chicken breast, lettuce, tomato, onion, boursin blue cheese 20

Entrées

- moules frites**
mussels steamed in wine & butter, frites, grana padano, herbs 22 gf
- carne asada***
marinated skirt steak, grilled onion & pepper, salsa verde, queso 28 gf
- smoked mozzarella ravioli**
pepperonata, cream, seasoned breadcrumbs, toasted pine nuts 28 gf
- linguini**
pistachio pesto, grana padano, charred lemon, burrata 20 vg
- pan roasted Poulet Rouge 1/2 chicken**
fingerling potato, roasted mushroom, pan jus 35 gf

Market Sides

- wood roasted asparagus**
whole grain mustard aioli 13 gf, vg
- heirloom fingerling potatoes**
salt, pepper, grana padano 9 vg
- brussel sprouts**
shaved pear, burrata
parmesan aioli 13 gf, vg
- french fries** 8 vg

Desserts 12

- ny style cheesecake** soft cream
- berry cobbler** strawberry, blueberry, blackberry, cinnamon, drop cobbler, ice cream
- chocolate cremosa** chocolate, candied orange peel

chef de cuisine rob stepan **general manager** tim pursifull

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.

a adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere