

## CHEESE AND CHARCUTERIE

Served with house made bread and seasonal accoutrements

6.50 each / 3 for 16 / 5 for 25

### DRUNKEN ARTIGIANO

Cows milk, parmesan like, salt crystals. WI

### MIDNIGHT MOON

Goats milk, sweet gouda style. CA

### ST. ANDRES

triple cream cow's milk Brie. France

### CAMBOZOLA

triple cream w/ Italian gorgonzola. Germany

### CHEF'S SPECIAL

rotating cheese selection

### SPECK

Pork, salty and nutty. Italy

### CHORIZO

Pork, spicy and smoky. Spain

### BRESAOLA

Beef, black pepper and porcini mushroom. Italy

### SALAMI CAPRI

Pork, red wine fennel. Italy

### HOUSE CURED SPECIAL

rotating selection of charcuterie

# LOCAL

## Wine & Kitchen

*Local is a free flow kitchen*

<b>GRILLED EGGPLANT PARMESAN</b>	14
dried burrata, cherry tomato salsa, fennel pollen, sriracha	
<b>LITTLE NECK CLAMS*</b>	15
green curry, coconut milk, lemongrass, ginger, okra, togarashi crostini	
<b>RICOTTA TORTELLINI</b>	15
cream, kennett mushroom blend, swiss chard, porcini broth	
<b>RISOTTO</b>	15
seasonal vegetables, lemon zest, crispy kale	
<b>PERUVIAN MEATBALLS*</b>	18
sumac, avocado pesto orzo, shaved parmigiano-reggiano	
<b>AIRLINE CHICKEN*</b>	18
horseradish mash, roasted zucchini and carrots, rosemary cognac reduction	
<b>KOREAN BBQ SHRIMP &amp; GRITS*</b>	19
cabbage slaw, polenta grits, tomato broth, green scallions	
<b>PENNE "AURORA"</b>	14
smoked salmon, english peas, vodka, green scallions	
<b>SEASONAL FISH*</b>	25
rotating chefs preparation	
<b>N.Y. STRIP STEAK*</b>	26
cauliflower potato hash, pickled mustard seeds, asparagus, pomegranate thyme demi	
<b>SLOW BRAISED SHORT RIBS*</b>	25
parsnip puree, celery root de choux, red wine au jus	
<b>ANGEL HAIR PASTA</b>	14
pesto, fried eggplant, spinach, togarashi	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.