

## SPRING



### **BURRATA + PANZANELLA ~ \$27**

buffalo mozzarella • heirloom tomatoes • cucumber • celery • red onion • grilled bread • broken vinaigrette

### **PICKLED GRAPE + CALAMARI ~ \$19**

charred calamari • pickled grapes • fennel • arugula • pine nuts • blood orange vinaigrette

### **STRAWBERRY + TUSCAN KALE ~ \$17**

wild asparagus • ricotta • pickled onions • spiced almonds • lemon-basil vinaigrette

### **CELLAR CHARCUTERIE ~ \$27**

house cured meats • local cheese • pickles • fruit preserve • olives • eggplant • flatbread

### **MANHATTAN SEAFOOD CHOWDER ~ \$19**

clams • mussels • shrimp • calamari • spicy tomato sauce • olives • grilled bread

### **CRAB ARANCINI ~ \$17**

Pea shoots & tomato sauce

### **TRUFFLE POLENTA FRIES ~ \$13**

tomato jam | garlic aioli | Grana padano cheese

### **EDAMAME ~ \$9**

chili & garlic oil • sea salt

### **MUFFULETTA ~ \$19**

cured meats • provolone • smoked pepper aioli • arugula • giardiniera • olive focaccia bread

### **HONS-BURGER ~ \$19**

(vegan + gluten-free patty available) + \$1  
bacon • cheddar • lettuce • tomato • onion • bread + butter pickles • dijon aioli • sesame bun

### **SMOKED CHICKEN + PEAR ~ \$21**

pickled pear • pancetta • fontina cheese • arugula • tomato • chili aioli • multigrain bread

### **MAC 'N' CHORIZO ~ \$23**

(gluten-free always available - no extra cost)  
fontina cheese fondue • chorizo • shiitake • chives • toasted breadcrumbs

### **GRILLED STEAK + FRITES ~ \$33**

ontario flat iron • peppercorn crust • polenta fries • seasonal vegetables • chimmichurri

### **FIRE ROASTED PICKEREL ~ \$29**

Lake Erie pickerel • bean salad • sweet + sour eggplant

## **Za**

### **GREENBELT ~ \$23**

ricotta • prosciutto • roasted garlic • wild asparagus • charred onion • balsamic

### **PAPA ~ \$23**

tomato sauce • mozzarella • sopressata • olives • roasted peppers • sliced tomatoes

### **MUSHROOM ~ \$23**

wild mushrooms • asiago • roasted garlic • arugula • truffle