



Shareables

ANTIPASTI BOARD	24	LITTLE GEM CAESAR s	15
selection of three cured meats, cheeses, pickled vegetables with lavosh crackers		sourdough breadcrumbs, parmesan, cured egg yolk	
HOUSEMADE SEA SALT & ROSEMARY FOCACCIA vg	8	CHICKEN LIVER MOUSSE	12
garlic confit & olive oil		golden raisin mostarda, grilled sourdough	
NIEMAN SPRING SALAD GF V	15	ASPARAGUS SOUP GF V	12
sugar snap peas, asparagus, favas, radish, shallots, pecorino, preserved lemon vinaigrette		mushroom conserva, herbed breadcrumbs, poached egg	
HOT & COLD ASPARAGUS GF	15	ARANCINI MILANESE	15
mushroom conserva, lardo, herbed breadcrumbs, lemon sabayon		mozzarella, saffron, nona's sauce, basil	
WHIPPED GOAT CHEESE v	15	CHICKEN MEATBALLS	15
minty peas, charred onions, honeycomb, lemon		creamy polenta, nona's sauce, parmesan	
FRIED ARTICHOKE GF V	13	ROASTED BEETS GF V	13
preserved lemon aioli		citrus, goat cheese, fennel, puffed wild rice, champagne vinaigrette, hazelnut oil	

Pasta

Renard's pasta is made on site with Durum Flour from Naples, Italy	
Add Chicken +\$6 Add Salmon +\$8 Add Steak +\$12 Add Shrimp +\$8	
RIGATONI BOLOGNESE	30
ricotta salata, green onions	
GIRELLE AMATRICIANA s	29
shrimp, pancetta, garlic, tomato, calabrian chili	
SQUID INK FETTUCCINE & CLAMS* s	29
little neck clams, artichokes, garlic	
MUSHROOM RAVIOLI v	28
roasted mushrooms, truffle pecorino, marcona almonds, marsala cream sauce, oregano	
RICOTTA DUMPLINGS v	26
basil, pine nuts, pecorino	

Entrées

STEAK FRITES* GF	50
12 oz 45-day dry-aged new york strip, green peppercorn and cognac sauce, beef tallow fries	
PAN SEARED HALIBUT GF S	45
carrot puree, baby carrots, pea tendrils, beurre blanc	
POACHED ARCTIC CHAR GF S	35
grapefruit, fennel, frisée, arugula, verjus nage	
NIEMAN FARMS HALF ROASTED CHICKEN GF	32
roasted garlic fondue, french lentils, artichokes barigoule, arugula, chicken jus	
MUSSELS* s	22
'nduja, smoked onions, fingerling potato, aioli	
NIEMAN FARMS LAMB* GF	42
sugar snap peas, favas, asparagus, pea tendril, mint, cipollini onions, fingerling potato, lamb jus	
NIEMAN FARMS GRILLED PORK TENDERLOIN* GF S	36
herbed fingerling potato, broccoli raab, salsa verde, pork jus	
FRENCH ONION BURGER*	22
caramelized french onions, gruyere, aioli	

Stone-Tired Pizza

10" gluten-free cauliflower crust for \$3 more	
SAUSAGE & PEPPERONI	22
foxtown heritage meats™ fennel pollen sausage, pepperoni, california tomato sauce, mozzarella	
MARGHERITA v	18
mozzarella, genovese basil, california tomato sauce	
GARDEN v	20
cherry tomato, zucchini, squash, red onion, pesto sauce, parmesan	
FUNGHI v	22
oyster mushroom, mozzarella, truffle pecorino, ricotta sauce, arugula, oregano	
OLIVE & SAUSAGE	22
foxtown heritage meats™ fennel pollen sausage, california tomato sauce, olives, ricotta, genovese basil	

Executive Chef - Brian Cripps | Chef de Cuisine - Jeffrey Henschel | Sous Chefs - Mike Easler & Caitlin Cooney

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions