



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 ARTICHOKEs 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 FETTUCINE & 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-Fired 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	
FUNGI 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