

OFFSPRING at the FARRER

December 12th

OYSTERS on the HALF SHELL st simon (PEI) 1/2 doz 24/ doz48
raw on the halfshell with lambrusco-peppercorn mignonette
or
oven-roasted with fermented esplette butter

SICILIAN ANCHOVIES & ESTRATTO BUTTER crostini 14
FRATEPEITRO CERIGNOLA OLIVES marash pepper, meyer lemon 9
DELICATA SQUASH SALAD aurugula, pearl farro, mint, pomegranate 16
CHICORY SALAD puntarelle conserva, green olives, tangerine, fennel, pinenuts 16
MIXED GREENS lemon vinaigrette, parmigiano reggiano 14
LAYCHEE with APPLE FARM CHUTNEY pennyroyal farm cheese, persimmon, bread 16
CAULIFLOWER "CAESAR" parmigiano, salt-cured yolk, bread crumbs 16
RASATO CABBAGE black garlic vinaigrette, ricotta salata 15
THE BRINEY BOARD assortment of pickled, smoked, and cured seafood 27
CULATELLO and DiSTEFANO BURRATA marash pepper and olive oil 18

PIZZA

DiSTEFANO BURRATA 25
tomato sauce, parmigiano, oregano

CALABRESE 28
tomato sauce, spicy salumi, onions, fermented garlic honey, calabrian chile,

CARBONARA 27
creme fraiche, pecorino, speck ham, onions, egg yolk, black pepper

PERSIMMON 27
creme fraiche, bleu de verne cheese, hazelnuts, radicchio, balsamic

FUNGHI 28
creme fraiche, roasted maitake mushrooms, tallegio, rosemary

PASTA & PIATTI

GNOCCHI alla ROMANA 24
pillowy baked semolina dumplings, tomato butter, parmigiano

BAKED MEZZI PACCERI 35
braised short rib, maitake mushroom crema, garden herbs

SPAGHETTI ALL' ARRABBIATA 25
calabrian chile, tomato, burrata, bread crumbs, chives

LUMACHE 'CACIO e PEPE' 24
tellicherry peppercorn, parmigiano, pecorino, cream

gluten free option *

we are happy to prepare most of the pizza or pasta toppings over polenta, just ask

- a 20% service charge is added to support a living wage to all our crew year round

Please let us know if you'd like to stay at our Boonville Hotel this evening we may have a deal for ya

SPRITZER 15

negroni spritz cocchi americano • navarro verjus • salers aperitif • prosecco
rozzante red wine from alba • lambrusco • sicilian lemon
cappeletti spritz prosecco • lime • sparkling water

draft beer:

italian pilsner • humbolt regeneration • brewery 8
pale ale • “stoked” • henhouse 8

BEER

pale ale • provocative whisper • moonlight 8
white belgian wheat • allagash 8
pilsner • reality czech, moonlight 8
pilsner • sfizio • ft point 6
redwood lager • fogbelt 8
ipa • pliny the elder • russian river brewing 11
ipa • del norte • fogbelt 9
ipa • citra dream hazy • new glory 9
ipa • the r.i.p.a. • henhouse 8
aged belgian sour ale • petrus 10
black lager • death and taxes • moonlight 9

WINES BY THE GLASS

asolo prosecco, bele casel 13
lambrusco, cleo chiarli ‘vecchia mod.’ 14
‘23 sauvignon blanc, handley 15
‘22 cortese, la raia gavi ‘pleo’ 15
‘23 old vine carignan rose’, minus tide 15
‘22 weatherborne, grenache, alder springs 15
‘20 pinot, ena, mendo ridge, mariah 18
‘21 a.v. pinot, emery-grant 28
‘20 barbaresco, vicenziano 27
‘19 brunello di montalcino, la fiorita 32

APERITIFS & DIGESTIFS

served neat • on ice • with soda water

cap corse blanc, mattei blanc 9
vermouth blanco, mata 12
late harvest moscato, vignalta 12
vermut, bordiga rosso 11
vermouth dopo teatro cocchi 11
vermouth, elena di torino 16
amaro, cardamaro 9
amaro, lo-fi 9
amaro, pasubio 12
cap corse quinquina 12

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch 6
house-made shrub 6
mexican coke 4
house-made lemonade 6
house-made arnold palmer 6
philo apple farm apple juice 4
stappi chinotto soda 6
limonata 4
rootbeer 4
san bitters 6
hella bitters & soda 6

BOTTLES

CIDER

spitzenberg, philo apple farm btl 24

SPARKLING

asolo prosecco, bele casel 51
grand cru champagne, andre clouet 110
champagne, marie-courtin resonance 165
lambrusco, cleo chiarli ‘vecchia mod.’ 46
lambrusco, cleo chiarli magnum 1.5L 89
nv brut, roederer 60

WHITE

‘22 arneis blend, idlewild 49
‘22 pinot grigio, bruno verdi 50
‘22 cortese, la raia gavi ‘pleo’ 54
‘23 sauvignon blanc, handley 52
‘22 pecorino, tiberio 66
‘21 chardonnay, signal ridge vineyard 98

ROSE

‘23 old vine carignan, minus tide 58
‘22 touriga blend, arnot roberts 57
‘23 bandol, domaine tempier 108
‘23 ciliegiolo, bisson 51

RED WINE

‘22 sangiovese friulano, ryme 50
‘22 trousseau, arnots roberts 78
‘20 grenache, cherchi di sardegna 50
‘22 weatherborne, grenache, alder springs 50
‘21 cowhorn, gsm, applegate valley 54
‘20 a.v. pinot, waits mast, roma vineyard 98
‘20 a.v. pinot, ena, mariah vineyard 70
‘22 a.v. pinot, wentworth 100
‘21 a.v. pinot, emery-grant 105
‘22 sangiovese, chianti rufino, selvapiana 48
‘20 dolcetto d’alba, brovia 55
‘20 barbaresco, vicenziano 90
‘20 barbaresco, paitin ‘sori paitin’ 135
‘19 barbera d’alba, cascina baricchi 80
‘17 barolo, luigi oddero, la morra 96
‘20 freisa, langhe, luigi giordano 70
‘22 syrah, drew ‘the field blend’ 72
‘22 nebbiolo, langhe, giulia negri 78
‘21 nebbiolo, ronchi ‘in amphoris’ 72
‘19 brunello di montalcino, la fiorita 145
‘18 carignano, capezzana 72