

## BOARDS, SNACKS & APPETIZERS

<b>Boards</b>		<b>Coq au Vin Wings</b>	16
Cheese Board	36	Red wine, bacon, pickled carrots, bleu cheese. <i>Six wings</i>	
Meat Board*	36		
Mixed Board*	39		
<b>Red Potato Croquettes</b>	12	<b>BBQ or Buffalo Wings</b>	12
Bacon bits, jalapeño aioli		Bleu cheese. <i>Five wings.</i>	
<b>Pasta Chips (AV)</b>	5	<b>Truffle Fries (AV)</b>	7
Spice blend, lemon, ranch aioli		White truffle oil, parmesan	
<b>Sautéed Shrimp</b>	17	<b>Truffle Popcorn (AV)</b>	5
Guajillo, butter, zucchini discs		White truffle oil, parmesan	
<b>Burrata</b>	19	<b>Shishito Peppers (V)</b>	7
Red & gold beets, squash puree, daily jam, fried sage		Lemon, maldon salt	
		<b>Fries</b>	5

## SOUP & SALADS

<b>Butternut Squash Soup (V)</b>	11	<b>Kale Salad (AV)</b>	16
Carrot, turmeric, fresh herbs, croutons, herb oil & balsamic		Plum, roasted squash, pecorino, toasted pumpkin seeds, squash vinaigrette	
<b>Shrimp Bisque</b>	14	<b>Autumn Salad (V)</b>	18
Cream, tomato, jalapeno		Romaine, apples, beets, jicama, cabbage, raisins, lemon vinaigrette	

*Add chicken or tofu for 8. Add shrimp for 10.*

## ENTRÉES

<b>Glazed Tofu (V)</b>	22	<b>Pork Chop*</b>	26
Aged Madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame, lemon zest		Pear puree, cauliflower, broccoli, jus	
<b>Moroccan Shrimp</b>	26	<b>Steak Frites</b>	MP
Moroccan glaze, sautéed vegetables		Fries, au poivre sauce	

# SANDWICHES (15)

**Fried Zucchini (V)**  
Squash puree, truffle oil

**Grilled Brie**  
Sourdough, dijon aioli, apples, arugula

**Fried Chicken**  
Ciabatta, rainbow coleslaw, truffle honey, house-made pickles

**Tootles' Grilled Cheese**  
Sourdough, taleggio, speck, roasted peppers, garlic aioli

**Meatball Parmesan (+2)**  
Ciabatta, beef & rice meatballs, tomato sauce, fresh mozzarella

**T&F Burger (+4)**  
Onion jam, beef bacon, lettuce, tomato, jalapeno aioli

**Buffalo Chicken**  
Brioche, buffalo sauce, ranch aioli, onion, lettuce

**French's Chopped Cheese (+2)**  
Sourdough, Muenster, cheddar, seasoned burger blend, jalapeño aioli

**Turkey BLT**  
Ciabatta, bacon, lettuce, tomato, cilantro aioli. *Add avocado for 5.*

*Add fries or side salad for 5. Substitute truffle fries for an additional 2.*

# PASTAS

**Spaghetti with Garlic & Oil** 25  
Sautéed spinach, mushrooms

**Pesto Burrata** 25  
Spaghetti, cherry tomatoes

**Rigatoni Bolognese** 25  
Beef bolognese, tomato, parmesan

**Chicken Pomodoro** 24  
Spaghetti, San Marzano, fresh herbs

**Roasted Squash** 25  
Fettuccine, sautéed mushroom, squash puree

# LUNCH WINE, BEER & COCKTAILS

**Bubbles** 10/28  
Pick one or a flight of three flavors.  
Made with locally produced craft liqueurs.  
Elderflower      Rhubarb  
Cranberry      Black Currant  
Blackberry      White Peach  
Pear      Nectarine  
Orange Juice

**Red or White Negroni** 14

**House-Selected Wine or Beer** 5  
Red, white, sparkling, rosé

**Espresso Martini** 14  
Vodka, caffè amaro, craft coffee liqueur, fresh espresso

**Seasonal Sangria** 12

**Aperitivo Spritz** 10

(V) - Vegan    (AV) - Available Vegan

*Before placing your order, please inform your server if a person in your party has a food allergy. \*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.*