

## SNACKS

<b>ANTIPASTI</b>   <i>salumi, formaggi, pickled vegetables, benne crackers</i>	<b>35</b>
<b>SALUMI</b>   <i>chef's selection of charcuterie, pickled vegetables, whole grain mustard, benne crackers</i>	<b>20</b>
<b>FORMAGGI</b>   <i>chef's selection of cheeses, candied pistachio, benne crackers</i>	<b>25</b>
<b>FRIED MOZZARELLA</b>   <i>tomato bomba, basil salsa verde</i>	<b>12</b>
<b>CORNBREAD</b>   <i>whipped ricotta, green onion, olive oil, lemon</i>	<b>10</b>
<b>FRIED POLENTA</b>   <i>ramps, parmesan, meyer lemon aioli</i>	<b>12</b>

## PLATES

<b>BROILED OYSTERS</b>   <i>green onion, parmesan, panna gratta</i>	<b>25</b>
<b>C&amp;M CAESAR</b>   <i>little gem hearts, crouton, benne seeds, pecorino</i>	<b>14</b>
<b>LITTLE GEM</b>   <i>prosciutto, pear, blue cheese, grape vinaigrette, walnuts</i>	<b>14</b>
<b>CRUDO</b>   <i>brown butter, pistachio, mint, caramelized fennel, tangerine</i>	<b>16</b>
<b>COUNTRY HAM</b>   <i>brown butter, horseradish, gruyere, cornbread panna gratta</i>	<b>14</b>
<b>BEEF TARTARE</b>   <i>focaccia, parmesan fonduta, mushroom conserva, brussels sprouts</i>	<b>17</b>
<b>SFORMATO</b>   <i>english peas, braised celery, goat cheese fonduta, shrimp</i>	<b>15</b>
<b>ITALIAN SAUSAGE</b>   <i>fontina, calabrian chili, lemon, olive, focaccia</i>	<b>15</b>
<b>MEATBALLS</b>   <i>guanciale, pancetta, tomato, garlic bread</i>	<b>14</b>

## PASTAS

<b>RADIATORE</b>   <i>cacio e pepe</i>	<b>15</b>
<b>FRANCOBOLLI</b>   <i>bacon, carmelized onion, cornbread panna grata, saba</i>	<b>17</b>
<b>CASARECCE</b>   <i>tomato sugo, pork belly, parmesan, serrano</i>	<b>18</b>
<b>POTATO GNOCCHI</b>   <i>royal red shrimp, sunchoke cream, parmesan, chives</i>	<b>19</b>
<b>TAGLIATELLE</b>   <i>lamb ragu, mint salsa verde, smoked ricotta salata</i>	<b>19</b>
<b>RIGATONI</b>   <i>maw maw's gravy, parmesan</i>	<b>17</b>
<b>LASAGNA</b>   <i>lamb barese, parmesan fonduta, braised kale, parmesan</i>	<b>22</b>

Substitute Gluten Free Pasta | \$3

## ENTREES

<b>HALIBUT</b>   <i>grilled onion soubise, mushrooms, kale, salsa verde</i>	<b>38</b>
<b>SCALLOPS</b>   <i>carolina gold rice, celery root, mushroom, kale, ham hock jus, fermented peppers</i>	<b>32</b>
<b>CHICKEN BREAST</b>   <i>butter beans, charred broccoli, green onion, anchovy, honey agrodolce</i>	<b>29</b>
<b>PORK SHANK</b>   <i>lentils, collards, fish sauce caramel</i>	<b>38</b>
<b>NY STRIP</b>   <i>farrotto, maitake, beef fat vinaigrette, charred spring onion, bordelaise</i>	<b>58</b>

Please inform your server of any dietary restrictions or allergies; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

## COCKTAILS

<b>2008 VOLVO S80</b>   <i>right gin, italicus, grapefruit sherbet, lemon, sparkling wine</i>	<b>15</b>
<b>AMETHYST ROCKSTAR</b>   <i>plantation 3 star, ube, lemongrass, lime, bubbles</i>	<b>14</b>
<b>ROSE IN PARADISE</b>   <i>barsol pisco, lemon, strawberry, rosewater, egg white</i>	<b>18</b>
<b>ODE TO PEACHES</b>   <i>blue note rye, charred peach, black tea, averna</i>	<b>15</b>
<b>PANCHO &amp; LEFTY</b>   <i>blanco tequila, elote, alma tepec, habanero, citrus, pasilla</i>	<b>13</b>
<b>MINT CONDISH</b>   <i>plantation dark rum, campari, velvet falernum, mint</i>	<b>13</b>
<b>A+M OLD FASHIONED</b>   <i>makers mark 46, demerara, angostura, orange bitters</i>	<b>17</b>

### DRAFTS | 9

Wiseacre <b>Tiny Bomb</b> Pilsner
Wiseacre <b>Ananda</b> India Pale Ale
Wiseacre <b>Sky Dog</b> Light Lager
Wiseacre <b>Mango Beach</b> berliner weisse

### PACKAGED BEER

Wiseacre <b>Memphis Sands</b> Lager	<b>8</b>	<b>Bud Light</b>	<b>6</b>
Wiseacre <b>Gotta Get Up</b> Coffee Stout	<b>8</b>	<b>Michelob Ultra</b>	<b>6</b>
<b>Corona Extra</b>	<b>7</b>	<b>Miller Lite</b>	<b>6</b>
<b>Modelo Especial</b>	<b>7</b>	<b>Coors Light</b>	<b>6</b>

## SPARKLING

<i>La Marca, Prosecco, Glera, Friuli</i> .....	12
<i>Dama del Rovere, Brut, Durello, Veneto</i> .....	16
<i>Murgo, Rosé Brut, Nerello Mascalese, Sicily</i> .....	22

## WHITE

<i>Scarpetta, Pinot Grigio, Friuli</i> .....	13
<i>Redentore, Sauvignon Blanc, Friuli</i> .....	14
<i>Marchetti, "Tenuta del Cavaliere," Verdicchio, Marche</i> .....	14
<i>Elio Perrone, "Sourgal," Moscato d'Asti, Piedmont</i> .....	14
<i>Molinetto, Gavi, Cortese, Piedmont</i> .....	14
<i>Vadiaperti, Greco di Tufo, Campania</i> .....	16
<i>Elena Walch, Chardonnay, Alto Adige</i> .....	15
<i>Ronchi, "Amphora," Arneis, Piedmont</i> .....	16
<i>Cantina Marilina, "Sikele," Grecanico, Sicily</i> .....	15

## ROSE

<i>Il Borro, Borrerosa, Sangiovese Blend, Tuscany</i> .....	14
<i>Margerum, Riviera Rosé, Grenache Blend, California</i> .....	13
<i>Pasqua, "11 Minutes Rosé", Corvina Blend, Veneto</i> .....	14

## RED

<i>Noah River, Pinot Noir, California</i> .....	13
<i>Murgo, Etna Rosso, Nerello Mascalese, Sicily</i> .....	16
<i>Diego Conterno, Dolcetto d'Alba, Piedmont</i> .....	16
<i>A&amp;G Fantino, "Rosso dei Dardi," Nebbiolo, Piedmont</i> .....	16
<i>Rocca di Montegrossi, Chianti Classico, Sangiovese Blend, Tuscany</i> .....	18
<i>Caravaglio, "Nero du Munti," Corinto Nero, Salina-Sicily</i> .....	17
<i>Ciacchi Piccolomini d'Aragona, Toscana Rosso, Sangiovese Blend, Tuscany</i> .....	12
<i>Scarpetta, Cabernet Franc, Friuli</i> .....	15
<i>Erste &amp; Neue, Lagrein, Alto Adige</i> .....	17
<i>Pasqua, Ripasso, Corvina Blend, Veneto</i> .....	16
<i>Vignale di Cecilia, "Covolo," Cabernet Sauvignon Blend, Veneto</i> .....	18

## NON-ALC

<b>MIRROR TALK</b>   <i>spiced verjus, bitter orange, tonic</i>	<b>10</b>	<b>Iced Tea</b>	<b>3</b>
<i>Big Drop Brewing Paradiso non alcoholic india pale ale</i>	<b>9</b>	<b>Coke, Sprite, Diet Coke</b>	<b>4</b>
<i>Untitled Art Italian Pilsner non alcoholic italian pilsner</i>	<b>9</b>	<b>Lurisia Sparkling Water</b>	<b>10</b>