

SNACKS

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TARALLI

traditional italian breadstick snack / 3

ESC POPCORN OF THE DAY / 3

STRACCHINO CHEESE

crackers, herb oil / 8

SMOKED WHITEFISH DIP

smoked whitefish, cream cheese, lemon,
spices, house crackers / 7

SALADS

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PANZANELLA SALAD

heirloom & confit tomato, crunchy focaccia, grilled baby
zucchini, shaved parmesan, tomato vinaigrette / 12

CLASSIC CAESAR

baby romaine, pecorino, garlic breadcrumbs / 12

SPRING GREEN SALAD

champagne vinaigrette, shaved fennel, radish,
cherry tomato, parmesan / 12

add grilled chicken or salmon / 8

SMALLS

★ ★ ★

CRISPY PRAWNS

golden gazpacho, pancetta, piquillo pepper / 17

BURRATA

balsamic tomatoes, grilled baby eggplant,
preserved lemon, pickled shallot, grilled bread / 14

ROASTED BEETS

orange & olive salsa, toasted hazelnuts / 12

ARANCINI

arborrio rice, cremini, porcini, parmesan,
mozzarella , tomato vinaigrette / 10

BLISTERED CAULIFLOWER

romesco, pickled onion, garlic
breadcrumbs, mint, basil / 11

MEATBALLS POMODORO

beef & pork, pomodoro,
smoked pecorino polenta / 12

SMOKED WINGS

salt & pepper or buffalo / 15

SANDWICHES

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“STAR” FISH SANDWICH

cod & salmon, citrus, toasted fennel, housemade pickles,
tomato, lettuce, fries / 16

CALABRIAN CLUCK

calabrian tossed crispy chicken breast, sweet onion aioli,
scamorza b&b pickles, lettuce tomato, fries / 20

SUPER SMASH BURGER

twin seven hills beef patties, fontina, salsa rosa,
fried onion, lettuce, pickle, fries / 17

MAINS

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CRISPY PORK CHOP

bone in chop, sauce vierge, arugula, charred lemon / 24

PASTA BOLOGNESE

slow cooked beef & pork rib ragout, parmesan / 24

RIGATONI ALLA NORMA

confeit eggplant, pomodoro, rictotta salata / 22

ROASTED KING SALMON

barlotti bean, filet bean, cherry tomato, balsamic vinegar / 29

GRILLED SWORDFISH

crispy potatoes, olives & lemon herb sauce / 27

STEAK & FRITES

skirt steak, salsa verde, garlic frites / 35

COCKTAILS

PURPLE RAIN

local blueberry infused vodka, elderflower liquer,
lavender pea flower syrup, lemon / 9

BASIL MINT MOJITO

white rum, basil mint syrup, fresh lime, soda / 9

SUMMER NIGHTS SANGRIA

white wine, peach liquer, citrus, pineapple / 10

CERINHA

sugar cane rum, cherry, lime, campari, soda water / 10

THE ARCADIAN

cucumber infused gin, mint syrup, soda water, lemon / 11

SUMMER IN THE CITY

jalepeno infused mezcal, pineapple, agave, lime / 12

THE STAR SMASH

bourbon, ginger liquer, mint, sugar, citrus, bitters / 10

SMOKED MANHATTAN

rye, cardamaro, vermouth, aromatic bitters / 12

STRAWBERRY CITRUS FROZE

dry rose, vodka, strawberry shrub, citrus / 9
add a blood orange liquer float +3

WINES

sparkling

COL DI ROCCA • BRUT PROSECCO	italy, nv	10 / 40
CAN XA • CAVA BRUT ROSE	pinot noir, spain, nv	9 / 36
THIBAUT-JANISSON • FIZZ	chardonnay, virginia, nv	63

white

BENOIT LAGARDE • SAUVIGNON BLANC	, france, 2020	10 / 40
KNUTTEL FAMILY • CHARDONNAY	russian river, california, 2018	9 / 36
NETZL • GRUNER VELTLINER	neiderosterreich, austria 2020	10 / 40
KALTERN • PINOT GRIGIO	alto adige, italy, 2019	40
MOSBACH • GEWUZTRAMINER	alsace, france, 2017	52
LISE & BERTRAND JOUSSET • PULPE F!#/?@N	france 2019	65

rosé

GUNTHER SCHLINK • PINOT NOIR ROSÉ	germany, 2019	9 / 36
CUNE • RIOJA ROSADO	tempranillo, rioja, spain, 2019	40

red

FAIRFAX • PINOT NOIR	loire v alley, france 2020	13 / 52
LA QUARE • VALPOLICELLA CLASSICO	veneto, italy 2019	10 / 40
CUARENTA CUARENTA • MALBEC	mendoza, argentina 2019	13 / 52
PETIT CANET • GRENACHE BLEND	languedoc, france 2020	8 / 32
TRUE MYTH • CABERNET	paso robles, california 2019	13 / 52
ESCHOL • CABERNET SAUVIGNON	napa valley, california, 2018	56
POPULIS • REVERSEÉ RED	mendocino, california, 2019	56
TWO PADDOCKS • ESTATE PINOT NOIR	new zealand, 2018	110
CA'VIOLA • BAROLO CLASSICO	nebbiolo, piedmont, italy, 2015	125

BEERS

crisp

SHILLING ALEXANDR, czech pilsner,	5.0%, new hampshire, 13oz.	3 / 7
BISSELL BROTHERS BABY GENIUS dry-hopped blond ale,	4.0%, maine, 13 oz.	4 / 8
PORT CITY • DOWNRIGHT PILS	pilsner, 4.8%, va, 16 oz.	3 / 7

hop

BELL'S TWO HEARTED ipa w/ centennial,	7.0%, michigan, 16 oz.	3 / 7
BLUEJACKET THE RAINBOW hazy douple ipa,	8.5%, dc , 13oz	3.5 / 7
VEIL CRUCIAL TAUNT hazy double ipa,	va, 8%, 13 oz.	4 / 8
OTHER HALF MOSAIC EVERYTHING hazy dipa,	new york, 8.5% 13oz	4.5 / 9

roast

SIERRA NEVADA NARWHAL imperial stout,	10.2%, ca, 13 oz.	4 / 8
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malt

ALESONG RACKHOUSE bourbon ba strong ale,	12.5%, or, 13 oz	6 / 12
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fruit & spice

PERENNIAL SAISON DI LIS, saison with chamomile,	5.0%, missouri, 13oz	3.5 / 7
ALLAGASH • WHITE witbier,	5.2%, me, 13 oz.	4 / 8
OXBOW SURFCASTING grisette w/ salt & lime,	4.5%, me, 13 oz.	4 / 8
UNE ANNÉE QUAD quadrupel,	11.0%, ill, 13 oz	3.5 / 7

tart & funky

SOUTHERN GRIST 'MOSA, fruited sour ale.	tennessee, 5.8%, 13oz	4 / 8
PRAIRIE PEACH CRUMBLE TREAT fruited sour ale,	5.6%, oklahoma, 13 oz.	4 / 8

cider

ARTIFACT FEELS LIKE HOME dry cider w/ rum-soaked oak chips,	5.4%, ma, 13 oz.	3.5 / 7
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