
LUNCH

SOUP

WOOD-ROASTED TOMATO FENNEL BISQUE 9

crème fraiche, toasted house-made bread

SALAD

WOOD-ROASTED CHICKEN WITH RADICCHIO 13

*garden vegetable, garbanzo bean, creamy
mustard vinaigrette*

BLACK AND BLEU 10

*blackberries, poached pear, toasted walnut,
pumpkin seed, bleu cheese, mixed greens,
balsamic vinaigrette*

EMBER-ROASTED BEET WITH MIXED BABY LETTUCES 11

*toasted hazelnut, crispy onion, bleu cheese,
herb vinaigrette*

FARRO WITH JULIENNE KALE 9

*golden raisin, pine nut, reggiano, lemon, extra
virgin olive oil*

CAESAR SALAD 8

reggiano, anchovy, pain levain
ADD CHICKEN: 5

SANDWICHES

(served with house fries or mixed greens salad)

GRILLED CHEESE 10

*pepper jack, cheddar, mozzarella, butter,
organic pullman loaf*

WOOD-ROASTED TURKEY ON PAIN AU LEVAIN 14

*pickled hungarian pepper, gruyere, shredded
lettuce, cucumber, mustard aioli*

SANDWICHES con't

ROWHOUSE BURGER 16

*beef and pork burger, cheddar, shredded
lettuce, tomato, chopped onion, house pickles,
ketchup, mustard, soft roll*

WOOD-GRILLED LOCAL CHICKEN PANINI 13

*bacon, cheddar, sauce romesco, house
mayonnaise, organic maple whole wheat bread*

PIZZA

MARGHERITA 16

*fresh mozzarella, san marzano tomato, fresh
basil, shaved reggiano*

HOUSE-MADE FENNEL SAUSAGE 17

*pickled hungarian pepper, brie cream, rapini,
soft local egg*

FOREST MUSHROOM 17

stracciatella, calabrian chili oil, sauce soubise

PROSCIUTTO & FIG 17

arugula, bleu cheese, lemon zest, garlic oil

GRILLED FENNEL & TOMATO 17

*castelvetro olive, goat cheese, roasted garlic,
shaved reggiano*

WOOD-ROASTED CHICKEN 17

*roasted pepper, capers, ricotta, caramelized
onion, san marzano tomato*

*Ask about today's selection of house-made
pastries and breads from our bakery