VEGETARIAN + VEGAN

Many of these dishes are modifications from the a la carte menu. $v \mid gf \mid df$ indicates dishes that are prepared vegan $\mid g$ luten free \mid dairy free. Other items may be modified upon request.

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

COLD ..

IMPORTED BURRATA | 25

Black Truffle Honey Cold-Pressed EVOO

THE 'WEDGE' | 27

Blue Cheese, Crispy Shallots, Iceberg Lettuce, Creamy Sesame Dressing

CAESAR SALAD | 25

Little Gem Lettuce, Crispy Aged Parmesan (Vegan and Gluten Free Upon Request)

NOT STEAK

SPICY GIGLI | 31

Calabrian Chile Cream, Aged Pecorino (Vegan Upon Request)

VEGETARIAN CHICKEN PARM | 42

Plant Based Cutlet, Old School Red Sauce (Vegan Upon Request)

SIDES

CLASSIC MAC & CHEESE | 17

2 Year Aged Gouda Buttery Cracker Crumble

WAFFLE FRIES | 17

Truffle Aioli (v)

WILTED SPINACH | 17

Sicilian EVOO, Garlic Chips (v)
(Gluten Free Upon Request)

SIMPLE MASHED POTATOES | 17

Cultured Butter (gf)

GRILLED ASPARAGUS | 17

Lemon Zest (v)

BLUE CHEESE CREAMED SPINACH | 17

English Stilton Blue Italian Dolce Gorgonzola

RAISING THE STEAKS



ESTABLISHED IN 2019