

# THE LIVING ROOM

## SMALL PLATES

<b>Thick Cut Sea Salt Bacon</b> <small>(GF)</small>	11
bourbon maple glaze	
<b>Roasted Clams</b>	14
roasted pepper   lemon tarragon	
butter   tasso ham   arugula   lemon	
<b>Crisp Calamari</b>	13
puttanesca sauce   eggplant tapenade	
shishito peppers   parmesan aioli	
<b>Mediterranean Plate</b> <small>(VG)</small>	11
fava bean hummus   quinoa salad   seasonal	
vegetables   eggplant caponata   flatbread	
<b>Short Rib Mac + Cheese</b>	15
aged cheddar   braised short rib   campanelle pasta	

## WINGS

<b>Jumbo Wings</b> <small>(GF)</small>	14
chipotle garlic buffalo sauce   bleu cheese	
<b>Korean BBQ Wings</b> <small>(GF)</small>	14
hoisin glaze   sesame   scallions	
<b>Dry Rub Wings</b> <small>(GF)</small>	14
house blend seasoning   hot honey	

## SANDWICHES (served with fries)

<b>Prime Burger</b>	16
allen brother's beef   heirloom tomato   arugula	
bacon rémoulade   aged cheddar   brioche bun	
<b>Hot Chicken</b>	14
buttermilk ranch   house pickles   napa	
cabbage   tomato   brioche bun	
<b>Fish Sandwich</b>	15
battered icelandic cod   saffron tartar   bibb	
lettuce   heirloom tomato   brioche bun	
<b>Quinoa Wrap</b> <small>(VG)</small>	12
quinoa   eggplant caponata   basil	
pesto   roasted peppers	

## ARTISAN PIZZAS

<b>Wild Mushrooms &amp; Taleggio</b>	16
kennett square mushrooms   gruyère	
taleggio   bacon	
<b>Spicy Sausage</b>	16
romesco   braised fennel   mozzarella   arugula	
<b>Pear &amp; Prosciutto</b>	14
poached pear   truffle honey	
pine nut   rosemary	
<b>Chowder Pie</b>	16
clam béchamel   fresh chopped clams	
gruyère cheese   crisp carrots & leeks	

## SALADS

<b>Beet Salad</b> <small>(GF)</small>	12
goat cheese labneh   golden beets	
spiced grapes   granola   candied orange	
<b>Tuscan Kale Caesar</b>	10
rustic anchovy   crouton   kale   parmesan	
<b>Wedge Salad</b> <small>(GF)</small>	13
bibb lettuce   bacon   cherry heirloom	
tomato   bleu cheese dressing   aged balsamic	

(GF) gluten free (VG) vegan