

Charcuterie Board

3 for 27 / 5 for 38

rotating selection with seasonal accoutrements & tinder hearth toast

Roasted Castelvetrano Olives - 8

garlic & herbs

House Focaccia - 12

tonnato sauce, tomato tartare, herbed olive oil

Arancini - 12

arborio rice, 'nduja sausage, taleggio, preserved lemon aioli

Little Gem Caesar Salad* - 14

fried gnocchi croutons

Marinated Beet Salad - 14

whipped gorgonzola, sicilian pistachio, blood orange, sumac vinaigrette

Polenta Fries - 18

crab & artichoke dip

Hand-Cut Mozzarella Sticks - 16

house ranch & marinara

Fried Calamari - 18

artichokes, calabrian chili aioli*, arugula, parmesan

Eggplant Parmesan - 20

marinara, mozzarella, basil

Local Mussels - 22

pancetta, white wine, oregano, focaccia

Roasted Scallops - 28

celery root purée, lobster nage, tobiko

Steak al Forno - 36

maître'd butter, broccoli rabe, calabrian chili vinaigrette, parmesan

Pork Milanese - 28

house ranch, arugula salad, parmesan

Roasted Half Chicken Marbella - 32
fingerling potatoes, white wine, dates, castelvetro olives, pearl onions

HOUSEMADE PASTA:

Rigatoni - 28

lamb bolognese, "Tinder Hearth" breadcrumbs, parmesan

Agnolotti- 24

vidalia onion & smoked ricotta-filled, spring asparagus, black garlic-parmesan cream

Rye Gemelli - 28

smoked beef tongue stroganoff, mustard cream, dill

HOUSEMADE PIZZA

Margherita - 18

house pizza sauce, mozzarella, parmesan, herbs

Pepperoni - 20

house pizza sauce, mozzarella, parmesan, pepperoni

Housemade Pork & Fennel Sausage - 22

smoked ricotta, balsamic glaze, arugula, house pizza sauce

*additional toppings (+2)

hot honey, chili crisp, anchovies, extra meat/cheese

SUNDAYS: FRIED CHICKEN

buttermilk-brined chicken thigh, bracon-braised "kale-ards,"

housemade parmesan thyme biscuit

Desserts

CHAMOMILE PANNA COTTA - 12

raspberry coulis, pistachio brittle, mint

AFFOGATO - 12

44 North espresso, vanilla-mascarpone ice cream, almond biscotti

BROWN BUTTER & ALMOND FINANCIER - 12

passion fruit ice cream, vanilla sugar