36 Railroad Place, Westport  
203-221-0810  
Or  
Find us on GrubHub and UberEats!

**STARTERS**

**Shaved Brussels Sprout Salad**  $12.00  
parmesan risotto cake, truffle vinaigrette

*Caesar Salad*  $11.00  
marinated white anchovies, garlic croutons, parmesan

**Roasted Beet Salad**  $11.00  
arugula, spiced pecans, goat cheese, blood orange vinaigrette

**Eggplant Parmesan**  $12.00  
house-made mozzarella, tomato ragu, basil pesto

**House-made Meatballs**  $13.00  
house butchered All-natural beef, basil, oregano,  
fresh tomato sauce, parmesan cheese, crostini

**Crispy Artichoke**  $14.00  
lemon aioli, jalapenos, cilantro, red onions, ricotta salata

**Mac & Cheese**  $12.00  
Cavatelli, cabot white cheddar, toasted bread crumbs

**Crispy Calamari**  $12.00  
lemon aioli, marinara sauce

**Shrimp & Grits**  $14.00  
grilled shrimp, parmesan grits, parsley oil

**Charred Octopus**  $17.00  
baby potatoes, celery, red onions, chorizo, chipotle aioli

*Wood Fire Harvest Sliders*  $14.00  
Grass-fed, all-natural beef, Sweet Tree Farms NY,  
chipotle aioli, pickles, french fries
SECONDS

*Wood Fire Grilled Organic Salmon $25.00
fingerling potatoes, beets, baby carrots, beets vinaigrette

Pan Seared Halibut $30.00
mashed potatoes, asparagus, lemon caper sauce

Chicken & Wild Mushrooms Pappardelle $21.00
roasted organic chicken, wild mushrooms, fresh herbs, truffle oil, parmesan cheese

Ricotta Gnocchi $23.00
sweet Tree Farms NY. grass fed & finish all-natural beef,
classic bolognese, parmesan cheese

Linguine & Meatballs $21.00
marinara sauce, parmesan cheese

Pappardelle Bolognese $20.00
parmesan cheese, classic bolognese

Chicken Milanese $21.00
arugula, cherry tomatoes, shaved parmesan cheese, lemon aioli

Veal Milanese $32.00
arugula, cherry tomatoes, shaved parmesan cheese, lemon aioli

Roasted All Natural Half Chicken Scarpariello $25.00
mash potatoes, spicy sausage, sautéed spinach, cherry peppers, roasted peppers,

*Wood Fire Harvest Burger $20.00
Sweet Tree Farms NY. grass fed & finish all-natural beef,
bacon, crispy onions, smoked chipotle aioli,
grafton cheddar, everything spice fries

*Wood Fire Filet Mignon $34.00
Sweet tree farms NY. grass fed & finish all-natural beef,
mashed potatoes, roasted sprouts, red wine demi-glace

*Wood Fire Prime Angus Hanger Steak $26.00
truffle parmesan fries, spinach, red wine demi-glaze
For your convenience, we are now offering bottles of wine at 50% OFF. The marked prices are already included.

Champagne/Sparkling Wines

- **Veuve Clicquot**, Yellow Label Brut $38.00
- Prosecco, **Acinum** Extra Dry Brut $22.00

Rosé Wines

- Cakebread Rose, **Anderson Valley** $30.00
- Château Les Mesclances, **Romane** Côtes de Provence $23.00
- Domaine Les Mesclances, **Charmes** $20.00
- Bandol, **Domaine Les Luquettes** Provence $28.00
- **Saint Mitre**, Vin De Provance $26.00

White Wines

- Gavi di Gavi, **Broglia** Italy $20.00
- Chardonnay, **Chalk Hill** Sonoma $26.00
- Chardonnay, **Cakebread** Napa Valley $40.00
- Sancerre, **Domaine Sylvain** France $28.00
- Sauvignon Blanc, **Tussock** N.Z. $20.00
- Riesling, **Milbrandt**, Washington $20.00
- Pinot Grigio, **Santa Margherita** $27.50
Red Wines

Super Tuscan, La Vendemmia, Italy $24.00
Cabernet Sauvignon, Fuerza, Spain $20.00
Cabernet Sauvignon, Gabrielle Ashley, Sonoma $24.00
Cabernet Sauvignon, Bonanza, California $26.00
Pinot Noir, Chalone Gavilan, California $22.00
Pinot Noir, Duckhorn Migration, Sonoma $40.00
Pinot Noir, Labrune, France $20.00
Malbec, Parlez-Vous, France $20.00
Malbec, Amancaya, Mendoza $22.50
Cabernet Sauvignon, Roth Estate, Alexander Valley $34.00
Chianti Classico Riserva, "Tenuta Di Nozzole" $27.50
Meritage, Hedges, Red Mountain, Family Estate WA $28.00