

flight

starters

marinated olives 6

pommes frites house cut fries, aioli 6

mediterranean spread tomato, goat cheese, wood-fired flatbread 9

meatballs greek pork & beef meatballs, marinara 9
cheese 3 cheeses, walnuts, dried fruit 12

hummus house-made, wood-fired flatbread 8

charcuterie paté, salami, pickled onion, dijon 12

mussels chorizo, wine, shallots, scallions 15

oysters east and west coast, mignonette 16 *

salads

house salad mixed greens, balsamic vinaigrette 5

artichoke salad mixed greens, crispy chickpeas, parmesan cheese, lemon champagne vinaigrette 8

roasted beet salad mixed greens, walnuts, gorgonzola, balsamic vinaigrette 8

prosciutto salad greens, paprika, potato, lime cilantro vinaigrette, fried egg 12

grilled mediterranean salad seasonal vegetables, pine nuts, goat cheese 13 - add salmon/chicken (8/6)

wood-fired pizzas (red)***

margherita fresh mozzarella, marinara, basil 13

sausage fresh mozzarella, marinara, italian sausage 13

pepperoni fresh mozzarella, marinara, pepperoni 13

sicilian fresh mozzarella, marinara, red pepper, pepperoni 14

napoli fresh mozzarella, marinara, prosciutto 14

***house-made gluten free crust 3

wood-fired pizzas (non red)****

alsatian tart bacon, onions, gruyere, crème fraîche 13

maïs iowa corn, crème fraîche, house andouille sausage or mushrooms, fresh mozzarella 14

santorini roasted red pepper, olives, olive oil, goat cheese 14

bosque mushroom, caramelized onions, crème fraîche 13

veggie tart spinach, onions, gruyere, crème fraîche 13

***house-made gluten free crust 3

pizza toppings

sausage, mushroom, pepperoni, bacon, red onions, olives, caramelized onions 1.50

anchovies, prosciutto, roasted red pepper 2.50

pasta and entrees

chicken marsala amish chicken scallopini, mushrooms, whipped yukon gold potato 18

meatballs house-ground pork and meatballs, house marinara sauce, house-made pasta 16

carbonara bacon, peas, kalona cage-free eggs, kalona cream, house-made pasta 18

chicken linguine grilled organic chicken, herbed tomato and kalona cream, house-made pasta 18

shrimp linguine, herbed tomato and kalona cream, house-made pasta 18

gluten free pasta add \$2 to any of the above except chicken marsala

house-ground half pound

burgers & fries*

flight burger aioli, hand-cut fries 12.5

bacon cheese cheddar, aioli, hand-cut fries 14

gorgonzola aioli, hand-cut fries 13.5

lamb burger local, harissa mayo, hand-cut fries 15

veggie burger guacamole, hand-cut fries 11.5

-served on house-made buns;

gluten free burger add \$2 to any of the above

burger toppings

bacon, gouda, gorgonzola, mushrooms 1.50

swiss, pepper jack, cheddar, onions, guac 1.00

3 course with free wine pairing

(tues and wed) \$28**

first course choice of med spread, margherita, sausage or pepperoni pizza; wine pairing - rose or vinho verde

second course pick your choice from pasta and entrees; wine pairing- super tuscan or chardonnay

dessert course choice of chocolate torte, creme brulee or vanilla pound cake with berry compote

**pricing only for tuesdays and wednesdays

wine flights (3 two oz pours)

rhone cotes du rhone white, rose and red 9

white sauvignon blanc, rhone blanc, chardonnay 9

red pinot noir, côtes du Rhône, malbec 9

beer flight (3 four oz pours)

spectrum toplin dorothy ale, dsm ipa, old rasputin stout 8

*Cooked to order or served raw. Raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness

Open for Dinner Tuesday-Saturday

A One Twenty Six Restaurant