

GILT BAR

VEGETARIAN

STARTERS

GARLIC FOCACCIA herb butter, garlic confit & sweet balsamic, 12.^{00*}

CANDY STRIPED BEET & CITRUS, assorted citrus, candy beets, watercress & feta cheese, 14.⁰⁰ 🌱

HEIRLOOM GREENS, castelfranco, oak lettuces, endives & preserved lemon dressing, 12.⁰⁰ 🌱

NICOISE SALAD, market vegetables, farm egg & sherry vinaigrette, 12.⁰⁰ 🌱

ARUGULA FENNEL, roasted grapes, toasted sunflower seeds, parmesan & citrus vinaigrette, 14.⁰⁰ 🌱

BURRATA tomato confit, aged balsamic, basil, & sourdough, 18.⁹⁵

HANDMADE PASTA

VODKA rigatoni, parmesan, calabrian chili & garlic, 9.⁵⁰/16.⁹⁵

BROCCOLI PESTO bucatini, kale & parmesan, 9.⁰⁰/15.⁹⁵

POMODORO triple barrel, cherry tomato & pecorino fresh basil, 8.⁷⁵/15.⁵⁰ 🌱

TRUFFLE PASTA bucatini, pecorino, 9.⁵⁰/16.⁹⁵

ROASTED EGGPLANT tomato sauce, smoked mozzarella, torchio pasta, 9.⁵⁰/16.⁹⁵

PURIST PASTA parmesan & pecorino, 7.⁰⁰/12.⁰⁰

SIDES TO SHARE

SMASHED POTATOES roasted garlic & chives, 9.⁹⁵

GREEN BEANS butter, shallots & tarragon, 9.⁹⁵ 🌱

HEIRLOOM SKILLET CORNBREAD jalepeno & honey butter, 12.⁹⁵

🌱 Vegan option available

*Contains honey

Operating Partners: Esteban Dudley & Tim Havidic

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.