

FELLOW

ANTIPASTI

BREAD & BUTTER

Noble Country Loaf / Seasonal Butter 7

ARANCINI

Crimini Duxelle / Porcini / Grana Fonduta / Mixed Herbs..... 15

BRUSCHETTA

Noble Bread / Lemon Ricotta / Grilled Artichoke Hearts /
Parmesan / Mint / Toasted Hazelnuts.....15

CALAMARI FRITTI

Lemon Zest / Basil / Romesco 15.5

BURRATA

Noble Bread / Roasted Squash / Sage Pesto / Toasted Pepitas /
Cranberry Agrodolce 16

MEATBALLS

Choice of Arrabiata or Tomato Cream / Grana Padano /
Oregano15

PASTA SALAD

Fusilli / Lemon Vinaigrette / Sun Dried Tomatoes /
Red Onions / Olives / Cucumber / Artichokes / Arugula / Feta /
Pine Nuts15

SALADS

CAESER SALAD

Baby Gem / Croutons / Grana Padano 15

MIXED GREENS

Heirloom Tomatoes / Parmigiano / Choice of House Vinaigrette
or Dill Buttermilk Dressing Half 7 / Full 14

KALE

Raisin / Pistachio / Parmigiano / White Balsamic 15

BEET

Mixed Greens / Whipped Goat Cheese / Candied Walnuts /
Chives / Lemon Vinaigrette 15

MISTA

Mixed Greens / Salami / Fontina / Cucumber / Red Onion /
Tomatoes / Olives / Artichokes / Focaccia Croutons /
Oregano Vinaigrette 17

add 4oz Flat Iron Steak* +10 / 8oz Flat Iron Steak* +20 /
Chicken Breast +8 / Crispy Chicken Milanese +8 / Shrimp +9 /
Meatballs +8

SANDWICHES

CRISPY CHICKEN

Milanese / Buttermilk Bun / House Pickles / Provolone /
Dijonnaise / Mixed Greens

-or-

Spicy / Buttermilk Bun / Calabrian Hot Sauce / Arugula /
Pickles / Gorgonzola / Red Onions 17

MORTADELLA

Noble Baguette / Burrata / Pistachio / Olive Oil 17

EGGPLANT PARM

Buttermilk Bun / Crispy Eggplant / Provolone / Pomodoro..... 16

Choice of Smashed Fingerlings, Mixed Greens, or Pasta Salad +1.50 -

HOUSE MADE PASTA

PASTA STAGIONE

Maccheroni / Seasonal Squash / Leeks / Crimini Mushroom / Kale /
Roasted Tomatoes / Pepitas19

BOLOGNESE

Tagliatelle / Pork / Beef / Parsley20

SPAGHETTI & MEATBALLS

M.A.D Pork & Beef Meatballs / Tomato Cream / Grana / Basil /
Oregano 20

PESTO

Caserecci / Heirloom Tomatoes / Pine Nuts / Basil 19

RAVIOLI

Shrimp / Bay Scallops / White Beans / Crispy Capers / Basil /
Sun Dried Tomato / Chili Oil / Lemon Cream 21

SQUID INK SPAGHETTI

Arrabiata or Pomodoro / Shrimp / Basil / Oregano 21

SMOKE SLAB PORK SHOULDER

Maccheroni / Grana Fonduta / Crimini Mushrooms / Leeks /
Pine Nuts / Parsley 21

CACIO E PEPE

Spaghetti alla Chitarra / Parmesan / Peppercorn Medley /
Lemon Zest 19

PIZZA

MARGHERITA Mozzarella / EVOO / Basil 19

SAUSAGE Peppers / Mozzarella / Herb Mix 20

PEPPERONI Mozzarella / Basil 20

APPLE & SAUSAGE Garlic Spread / Mozzarella /
Goat Cheese / Apple Compote / Fresh Herbs 20

CRISPY PROSCIUTTO Fig / Goat Cheese / Pears /
Arugula / Toasted Hazelnuts 20

SALAMI PICANTE Calabrese Salami / Calabrian Chiles /
Honey Chili Oil / Mozzarella / Basil 20

PESTO Braised Chicken / Roasted Tomato / Mozzarella 19

FUNGHI Borisin / Ricotta / Mozzarella / Wild Mushrooms /
Truffle Oil / Chives 19

SECONDI

MARKET PROTEIN

Chefs ChoiceMRKT

FLAT IRON STEAK*

Wild Mushroom Cream Sauce / Crispy Fingerlings /
Grilled Caulini 31

EGGPLANT PARMESAN

Crispy Eggplant / Provolone / Pomodoro / Roasted Tomatoes /
Saba 24

HAPPY HOUR DAILY

DAILY OPEN - 6PM

\$10 CLASSIC COCKTAILS / GLASSES OF WINE /
1/2 PITCHERS & \$16 PIZZAS

FLOCK TOGETHER

ENJOY MON & TUES

\$60 ENTREE SALAD + PIZZA + BOTTLE OF WINE

\$65 ENTREE SALAD + PIZZA + 4 CLASSIC COCKTAILS

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.