

## THE FOX & FALCON

Fried Fennel - dijon tarragon aioli \$10  
Crudo - fluke, fresno chili, pinenuts, herbs, evoo \$15  
Meatball Sliders - sunday sauce, mozzarella (2) \$13  
Winter Salad - root vegetables, hazelnuts, pecorino, pomegranate \$12  
Seasonal Greens Salad - feta, cucumbers, red wine vinaigrette \$11  
Marcelli Pecorino - 3 cheese progression, abruzzese honey \$17  
Charcuterie - casella's 20 month prosciutto, salumi, pate \$20

Fusilli - bolognese \$19  
Mezzi Rigatoni - guanciale, onion, tomato \$18  
Linguine - mussels, jalapeno \$19  
Casarecce - cacio e pepe \$17

Squash Gratin - tomato, olives, feta, roasted garlic, pine nuts, breadcrumbs \$20  
Branzino - whole grilled, salsa verde \$24  
Pan Roasted Chicken - pepper oil, chicken jus \$22  
The Burger - lafrieda blend, aged cheddar, salt & pepper french fries \$18  
28 Day Dry Aged Ribeye - duxelles sauce \$39

salt & pepper french fries \$7  
roasted brussels sprouts, chili, lemon \$8  
fried cauliflower, lemon, capers \$7  
mashed potatoes \$8

Executive Chef Matthew Ruzga

Dessert

SOMA Blackout Cake \$11

Apple Pie Crisp \$9

Sundae - caramelized banana, whipped cream, chocolate drizzle, candied walnuts

\$10

Cookie Plate \$8

Ice Cream - 3 flavors ice cream \$9