THE PARLOR

March 20th-April 2nd

Lunch $24.95 per person
Dinner $29.95 per person

SALADS AND WHAT NOT

simple salad baby gem, tomato, cucumber, red onion, red wine vin, fresh oregano

gem lettuce wood roasted pepper, green olives, feta, fresh oregano, rep pepper vin

shaved broccoli salad mushroom raddichio, onion, pecorino, pickled pepper, sesame

chickpop salad crisp chickpeas, romaine, avocado, onion, tamarind, coconut yogurt, mint

fried brussel sprouts rice krispies, chili honey, parm

market butter board wood baked house bread, cultured garlic butter, seasonal veg

PIZZA

RED

queen margherita mozzarella, pomodoro, basil, olive oil, parm

roni, roni, roni pepperoni, pomodoro, mozzarella, basil, parm

alla vodka buffalo mozzarella, guanciale, parm, basil

WHITE

bianca ricotta, mozzarella, fresh garlic, thyme, chili, olive oil

chili & cheese mozzarella, Calabrian chili garlic crunch, sesame, parm

the lemonator cured lemon, provolone, garlic, chili, basil, parm

NOT PIZZA

fried chicken sandwich Neapolitan bun, chili maple, lettuce, pickle, aioli, smash fries +$5

griddle burger aged cheddar, lettuce, happy sauce, pickles, smash fries

shrimp & calamari crunch Calabrian chili garlic sauce, potato puree, herbs +$5

DESSERT

creamsicle cannoli blood orange cream, citrus glaze

half baked brookie a cookie meets a brownie, vanilla ice cream

parlor sundae jane's rainbow cookie ice cream, mascarpone, rainbow cookie

kitchen share

please take notice of the 3% “for the kitchen crew” surcharge on the food portion of your bill. We’re stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the “non-tipped” kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to “eat serious, have fun.” Cheers.