



— AT THE FABULOUS FOX —

SALADS

Add: chicken \$7, salmon \$12

Caesar Salad* | \$14

Romaine, shaved parmesan, pesto croutons, parmesan flatbread, Caesar dressing

Kale and Quinoa Salad* | \$15

Baby kale, tri-colored quinoa, butternut squash, craisins, toasted almonds, pickled onion, goat cheese, tahini vinaigrette

Tomato Basil Soup* | \$8

Fresh tomatoes, garlic, basil, feta, croutons

FOR THE TABLE

Baetje Farms Goat Cheese* | \$17

Toasted almonds, honey-apple butter, caramelized shallot, artisanal cracker

Brussels Sprouts* | \$13

Applewood smoked bacon, caramelized onion, local honey

Shrimp and Grits* | \$21

Truffle cheddar grits, blackened shrimp, corn succotash, crispy shallot

Albondigas | \$18

House meatballs, whipped ricotta, basil, pomodoro, pecorino, crostini

Crispy Pork Belly* | \$14

Peach-onion marmalade, sweet corn velouté, corn succotash

SANDWICHES

Chimichurri Steak | \$21

Chimichurri marinated skirt steak, pickled onion, Calabrian chili aioli, arugula, baguette, fries

Chicken and Brie | \$19

Roasted chicken, creamy brie, bacon, caramelized onion-peach marmalade, pretzel bun, fries

Grilled Cheese | \$17

American, gruyere, sourdough, parmesan crust, pesto, tomato soup

MAIN PLATES

Canadian Salmon* | \$31

Sweet corn velouté, crispy potatoes, roasted sweet corn, Calabrian chilies, sun-dried tomatoes, kale

Stout Braised Short Rib | \$44

Truffle cheddar grits, roasted brussels sprouts, stout reduction

Pesto Gnocchi | \$24

Ricotta gnocchi, sun-dried tomatoes, spinach, pesto cream sauce

PIZZETTES

Pomodoro | \$20

Red sauce, house cheese blend, pecorino, olive oil

Artichoke | \$23

Roasted garlic cream, spinach, artichokes, pecorino, house cheese blend, olive oil

White Clam | \$24

Fresh clam, garlic, olive oil, bacon, oregano, Pecorino Romano

Meatball | \$24

Our house meatball, cheese blend, garlic cream, onion, arugula, olive oil, basil, ricotta, Pecorino Romano

Hot Honey | \$24

Pepperoni, sausage, cheese blend, house hot honey, goat cheese, basil, Pecorino Romano

Create Your Own* | \$22

Sauce: pomodoro, roasted garlic cream, pesto

Choice of two | Additional toppings \$2

Meats: pepperoni, bacon, Italian sausage

Vegetables: mushrooms, onions, fire roasted red pepper, spinach, kalamata olive

Topped with our house blend of mozzarella, Fontina, pecorino, provolone

DESSERTS

Crème Brûlée* | \$12

Lemon Italian Cream Cake | \$12

Chocolate Torte with Cherry Compote | \$12

*Gluten-free option available.

Please be advised that consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of illness.