

SPRINGS BISTRO

ANTIPASTI

GREEN SALAD 17 **V** **GF**
shaved fennel, orange, castelvetro olive

MINISTRONE 14
bacon, cranberry beans, parmesan

EGGPLANT CAPONATA 16 **V** **GF**
smoked labneh, pomegranate molasses

FRITTO MISTO 19
calamari, shrimp, pepper, lemon aioli

OCTOPUS 21 **S** **GF**
cranberry beans, 'nduja, broccolini

MEATBALLS 21 **GF**
basil, tomato sugo

SALUMI AND CHEESE PLATE 26
pickled vegetables, foccacia, olive oil

PIZZA

TOMATO 20 **V**
burrata, basil, extra virgin olive oil

TALEGGIO 23
mozzarella, pork + fennel sausage, porcini mushroom

MEATBALL 21
bomba calabrese, ricotta

PROSCIUTTO 23
fig jam, arugula, parmigiana reggiano

PASTA

LASAGNA 23 **V**
roasted butternut squash, ricotta, sage

SEAFOOD TONNARELLI 32 **S**
calamari, shrimp, tomato, chili, uni butter

HAND-ROLLED GNOCCHETTI 25
bolognese, root vegetables, pecorino

CAPPELLETTI 26
duck confit, fig, vincotto, sunchoke

PLATES

SWORDFISH 32 **GF**
cauliflower, vongole, herbs

ROAST CHICKEN 28 **GF**
saffron orzo, eggplant caponata

PORK MILANESE 32
argula + endive salad, apple, celery, gorgonzola

BISTECCA STEAK market price **GF**
salsa verde, choose a side

SIDES 13

SAUTEED BROCCOLINI **V**
garlic, chili, olive oil

CRISPY BRUSSELS SPROUTS **V** **GF**
hot honey, mint, pecorino romano

CANNELINI BEANS **V** **GF**

BEEF-TALLOW GRILLED MUSHROOMS

CRISPY FRIED POTATO **V** **GF**
salsa verde

GF Is/Can be Made Gluten Free

V Is/Can be Made Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.

BEER 9

- COORS LIGHT
- MODELO
- CORONA
- HEINEKEN
- SIERRA NEVADA HAZY IPA
- DOGFISH 60 MINUTE IPA
- ALIAS BREWERY POLLINATOR or CORDIAL GREEN

DRAFT BEER 9

- PERONI
- YUENGLING
- MILLER LITE
- CAPE MAY IPA

N/A BEER 9

- ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

VODKA ICED TEA 12

- SUN CRUISER: CLASSIC ICED TEA, PEACH, RASPBERRY or LEMONADE

COCKTAILS 18

- MISTLETOE KISS
- absolute vodka, lemon, rosemary, cranberries

- WINTER SPICED NEGRONI
- winter infused hendrick’s gin, campari, vermouht rosso, cinnamon, star anise, cloves, orange

- WHITE CHRISTMAS MOJITO
- bacardi, malibu, coconut cream, lime, mint, pomegranate seeds

- ’TIS THE SEASON PALOMA
- patrón cristalino clear añejo tequila, grapefruit, cranberry

- CAMPFIRE MULE
- michter’s bourbon, lemon, pure maple syrup, ginger beer

- PARTRIDGE IN A PEAR TREE
- elijah craig bourbon, st. george spiced pear liqueur
- honey, cinnamon, nutmeg, ginger, lemon

FREE SPIRITED 16

- THE COZY BLANKET
- ritual agave spirit alternative, cinnamon, angostura bitters, lime, pomegranate

VOSS WATER

- SPARKLING OR STILL 8

SANGRIA 19

- WINTER SANGRIA [choose red or white wine]
- apple jack brandy, grand marnier, agave, cinnamon, star anise, rosemary, cloves, fruit

SPARKLING WINE

- PROSECCO 15 | 56
- bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

- RIESLING 13 | 48
- pacific rim, columbia valley, washington [organic + vegan]

- SAUVIGNON BLANC 14 | 52
- sun goddess, friuli, italy

- PINOT GRIGIO 12 | 44
- era, veneto, italy [organic]

- CORTESE DI GAVI 14 | 52
- la scolca, piedmont, italy

- CHARDONNAY 14 | 52
- nozzole, le bruniche, tuscany, italy

ROSÉ

- BLEND 14 | 52
- peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

- PINOT NOIR 17 | 64
- four graces, willamette valley, oregon

- PRIMITIVO 12 | 44
- pasqua, puglia, italy

- SANGIOVESE/CABERNET SAUVIGNON 16 | 60
- volpaia, citto, tuscany, italy [organic]

- MALBEC 14 | 52
- escorihuela 1884, single vineyard, mendoza, argentina [organic]

- CABERNET SAUVIGNON 14 | 52
- chasing rain, red mountain, washington

- SANGIOVESE 30 | 116
- caparzo, brunello, tuscany, italy

- MONTEPULCIANO BLEND 40 | 156
- fantini “edizione cinque autoctoni”, abruzzo, italy [organic]

- NEBBIOLO 55 | 215
- ca’ rome, barolo, cerretta, abruzzo, italy

DESSERT WINE

- MOSCATO D’ASTI 12
- michele chiaro, nivole, piedmont, italy