

Spring Lunch

Farmer’s Market



- Artichoke and Spring Garlic Bisquefried artichokes, brioche-gruyere croutons10.95 (GFA/V)
- Old Fashioned Chicken Soupwild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs13.95 (GF)
- Harvest Spring Chopped Saladstrawberries, feta, asparagus, fava beans, radish, cucumber, avocado, green goddess dressing, mint15.95 (GF/V)
- Artisan Cheeseboardlocal honeycomb, golden raisins, pumpkin seed crackers20.95 (V)
- Organic Kale Saladhouse pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette14.95 (GF/V)
- Spring Hummus Boardfava, spinach & basil, warm pita pillow, feta cheese, garden vegetables15.95 (V/GFA)
- Wedge Saladcrispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue15.95 (GFA)
- Local Yellowfin Tuna Tartareavocado, deviled egg, sliced watermelon radish, filone crisps18.95
- Bang Bang Cauliflowersweet & sour glaze, fresno chiles, sesame seeds, scallions15.95 (GF/VGN)
- Crispy Rhode Island Calamarihouse-made pickled vegetables, pickled jalapeño, arugula, basil aioli15.95
- Local Burratagrilled radicchio, endive and arugula salad, apricots, toasted almonds16.95 (V/GF)

Flatbreads From Our “Fiero” Oven

Gluten Free Available

- Margherita Flatbreadhouse-smoked mozzarella, crushed tomatoes, basil17.95 (V)
- Local Mushroom Flatbreadspinach, grilled asparagus, Fulper Farms ricotta cheese, pecorino romano19.95 (V)
- Harvest Fig Flatbreadsmoked country ham, fresh figs, gruyère, arugula, fig jam19.95
- Pepperoni Flatbreadlocal artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil19.95

Oceans & Fields

- Mushroom Bolognesehouse-made pappardelle, tomato, garlic, mozzarella cheese, basil29.95 (V)
- Chicken Katsu Saladmango, cherry tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno24.95
- Sweet Potato & Black Bean Chilizharred pepper purée, cauliflower, avocado, lime, corn tortilla29.95 (VGN)
- Organic Egg FrittataFulper farms ricotta, spinach, preserved tomato, pickled red onion, arugula salad21.95 (GF/V)
- Jerk Shrimp Tacos (3 pcs)red cabbage, pickled red onion, avocado purée, chili salsa, cilantro17.95 (GF)
- Hand Pressed Beef BurgerMidwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce21.95 (add bacon+2)
- Grain Bowlwild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas24.95 (V)
- Grilled Chicken Pita Pillowhummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips17.95
- Zucchini Spaghetti & Chicken Ricotta Meatballscharred tomato sauce, parmesan28.95 (GF)
- Goffle Farms Turkey Burgerhavarti-dill cheese, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, sweet potato chips19.95
- Crispy Chicken Sandwichgruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries18.95
- Grilled Yellowfin Tuna Saladharicot vert, asparagus, cherry tomato, marble potato, tomato vinaigrette19.95 (GF)
- Spiced Faroe Island Salmon Saladyoung spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion25.95 (GF)
- Vegetable Stir Frycauliflower rice, broccoli, red pepper, cherry tomato, carrot, scallion, mushroom, ginger, garlic, cilantro, sesame25.95 (VGN)

Sides to Share

- Grilled Asparagusblack garlic-miso puree, feta cheese10.95 (GF)
- Roasted Local Mushroomsblack truffle oil13.95 (GF/VGN)
- Broccolini Caesarfresh lemon, parmesan crumbs, garlic chips9.95
- Mixed Beansthailime vinaigrette ginger, carrots, candied peanuts10.95 (GF/VGN)
- Roasted Fingerling Potatoesrosemary oil10.95 (GF/VGN)
- Hand-Cut Friessea salt9.95 (VGN)
- Hand Cut Truffle Friessea salt11.95 (V)
- Avocadosea salt, olive oil3.95 (GF/VGN)

Add-ons

- Flat Iron Steak15.95
- Faroe Island Salmon12.95
- Jerk Shrimp10.95
- Grilled Chicken12.95

VGN - Vegan

V - Vegetarian

GF - Gluten free

Our menus are inspired by farmers, fishermen and artisan food producers. We source seasonal, sustainable, antibiotic free ingredients while working closely with local farms and purveyors. Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.