

Summer Lunch

Farmer’s Market



- Artichoke and Summer Garlic Bisque** fried artichokes, brioche-gruyere croutons **10.95 (GFA/V)**
- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs **13.95 (GF)**
- Harvest Summer Chopped Salad** strawberries, feta, asparagus, fava beans, radish, cucumber, avocado, green goddess dressing, mint **15.95 (GF/V)**
- Organic Kale Salad** house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**
- Summer Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables **19.95 (V/GFA)**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps **20.95**
- Artisan Cheeseboard** local honeycomb, golden raisins, sunflower seed crackers **20.95 (V)**
- Bang Bang Cauliflower** sweet & sour glaze, fresno chiles, sesame seeds, scallions **15.95 (GF/VGN)**
- Crispy Rhode Island Calamari** house-made pickled vegetables, pickled jalapeño, arugula, basil aioli **19.95**
- Local Burrata** grilled radicchio, endive and arugula salad, apricots, toasted almonds **16.95 (V/GF)**

Flatbreads From Our Oven

- Margherita Flatbread** house-smoked mozzarella, crushed tomatoes, basil **17.95 (V)**
- Local Mushroom Flatbread** spinach, Fulper Farms ricotta cheese, local egg, grilled asparagus, pecorino romano **19.95 (V)**
- Harvest Fig Flatbread** smoked country ham, fresh figs, gruyère, arugula, fig jam **19.95**
- Pepperoni Flatbread** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil **19.95**

Oceans & Fields

- Organic Egg Frittata** Fulper farms ricotta, spinach, preserved tomato, pickled red onion, arugula salad **21.95 (GF/V)**
- Crispy Chicken Sandwich** house-made b&b pickles, honey-mustard slaw, pickled jalapeño **20.95**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**
- Hand Pressed Beef Burger** Midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce **21.95** (add bacon+2)
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas **24.95 (V)**
- Grilled Chicken Pita Pillow** hummus, avocado, tomato, cucumber, arugula, lemon-oregano dressing, sweet potato chips **19.95**
- Goffle Farms Turkey Burger** havarti-dill cheese, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, sweet potato chips **19.95**
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan **24.95 (GF)**
- Mushroom Bolognese** house-made pappardelle, tomato, garlic, mozzarella cheese, basil **29.95 (V)**
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **24.95**
- Grilled Yellowfin Tuna Salad** haricot vert, asparagus, cherry tomato, marble potato, tomato vinaigrette **30.95 (GF)**
- Spiced Faroe Island Salmon Salad** young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion **25.95**
- Steak & Eggs** flat iron steak, organic eggs, grilled asparagus, black garlic-miso puree, feta cheese, fingerlings, salsa verde **29.95**
- Vegetable Stir Fry** cauliflower rice, broccoli, red pepper, cherry tomato, carrot, scallion, mushroom, ginger, garlic, cilantro, sesame **25.95 (VGN)**

Sides to Share

- Grilled Asparagus** black garlic-miso puree, feta cheese **10.95 (GF)**
- Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**
- Broccolini Caesar** fresh lemon, parmesan crumbs, garlic chips **9.95**
- Mixed Beans** Thai lime vinaigrette, ginger, carrots, candied peanuts **10.95 (V/GF)**
- Roasted Fingerling Potatoes** rosemary oil **10.95 (VGN)**
- Hand-Cut Fries** sea salt **9.95 (VGN)**
- Hand Cut Truffle Fries** sea salt **11.95 (V)**
- Avocado** sea salt, olive oil **3.95 (GF/VGN)**

Add-ons

- Flat Iron Steak 15⁹⁵
- Faroe Island Salmon 12⁹⁵
- Jerk Shrimp 10⁹⁵
- Grilled Chicken 12⁹⁵

- 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.