

Fall Lunch

Farmer’s Market



- Chilled Tomato & Peach Gazpacho** cucumber, roasted garlic, ginger, mint 10.⁹⁵ (GF/VGN)
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon 13.⁹⁵ (GFA)
- Harvest Fall Chopped Salad** strawberries, feta, asparagus, french beans, radish, cucumber, avocado, green goddess dressing, mint 15.⁹⁵ (GF/V)
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers 20.⁹⁵ (V)
- Organic Kale Salad** house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette 14.⁹⁵ (GF/V)
- Fall Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables 15.⁹⁵ (V/GFA)
- Wedge Salad** crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.⁹⁵ (GFA)
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps 18.⁹⁵
- 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 15.⁹⁵
- Local Burrata** peach puree, grilled peach & Jimmy Nardelllo salsa, fried green tomatoes, balsamic glaze 16.⁹⁵ (V/GFA)
- Stuffed Zucchini Blossoms** tempura fried, ricotta, mascarpone & parmesan cheese, tomato & peach gazpacho 17.⁹⁵ (V)

Flatbreads From Our “Fiero” Oven *Gluten Free Available*

- Margherita Flatbread** house-smoked mozzarella, crushed tomatoes, basil 17.⁹⁵ (V)
- Local Mushroom Flatbread** spinach, grilled asparagus, Fulper Farms ricotta cheese, pecorino romano 19.⁹⁵ (V)
- Roasted Zucchini and Heirloom Tomato Flatbread** ricotta, mascarpone & parmesan cheeses, pesto, basil 18.⁹⁵ (V)
- Pepperoni Flatbread** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil 19.⁹⁵

Oceans & Fields

- Sweet Corn Ravioli** assorted mushrooms, roasted garlic, spinach, vegan tree nut butter, basil 29.⁹⁵ (VGN)
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.⁹⁵
- Organic Egg Frittata** Fulper farms ricotta, spinach, preserved tomato, pickled red onion, arugula salad 21.⁹⁵ (GF/V)
- 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 & snap peas 24.⁹⁵ (V)
- Grilled Chicken Pita Pillow** hummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips 17.⁹⁵
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan 28.⁹⁵ (GF)
- Crispy Chicken Sandwich** gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.⁹⁵
- Heirloom Tomato BLT Salad** plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast 15.⁹⁵ (GFA)
- Spiced Faroe Island Salmon Salad** young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion 25.⁹⁵ (GF)
- Stir Fried Pork & Soba Noodles** roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro 28.⁹⁵

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 (GF/VGN)
- Roasted Fingerling Potatoes** rosemary oil 10.⁹⁵ (GF/VGN)
- Hand-Cut Fries** sea salt 9.⁹⁵ (VGN)
- Hand Cut Truffle Fries** sea salt 11.⁹⁵ (V)

Add-ons

- Flat Iron Steak 15⁹⁵
- Faroe Island Salmon 12⁹⁵
- Jerk Shrimp 10⁹⁵
- Grilled Chicken 12⁹⁵
- Grilled Yellowfin Tuna 13⁹⁵

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 ncrease your risk of foodborne illness.