

Autumn Lunch

Farmer's Market

Butternut Squash Soup pumpkin seeds 10.95 (GF/VGN)

Seafood Chowder shrimp, scallops, littleneck clams, tasso ham, garlic croutons 14.95

Hummus Board warm pita pillow, feta cheese, roasted tomatoes, garden vegetables 15.95 (V)

Artisan Cheeseboard local honeycomb, golden raisins, pumpkin seed crackers 20.95 (V)

Harvest Chopped Salad acorn squash, jicama, blood orange, dried prune, cucumber, avocado, green goddess dressing 15.95 (GF/VGN)

Organic Kale Salad house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette 14.95 (GF/V)

Fall Wedge Salad candied delicata squash, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.95 (GF)

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 (V)

Crispy Rhode Island Calamari house-made pickled vegetables, pickled jalapeño, arugula, basil aioli 15.95

Focaccia Panzanella Salad local burrata, NJ heirloom tomatoes 16.95 (V)

Flatbreads From Our "Fiero" Oven *Gluten Free Available*

Margherita Flatbread house-smoked mozzarella, crushed tomatoes, basil 17.95 (V)

Local Mushroom Flatbread spinach, Fulper Farms ricotta cheese, pecorino romano 19.95 (V)

Harvest Fall 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

Butternut Squash House-Made Ravioli sweet butternut squash filling, spinach, maple walnuts, sage butter & parmesan 29.95 (VGN)

Sweet Potato & Black Bean Chili charred pepper purée, cauliflower, avocado, lime, corn tortilla 29.95 (VGN)

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)

Brandt Beef Burger sustainable ranch in CA, aged cheddar, house-made b&b pickles, aioli, lettuce 19.95 (add bacon+2)

Grilled Chicken Pita Pillow hummus, avocado, tomato, cucumber, arugula, lemon-oregano dressing, green salad 17.95

Goffle Farms Turkey Burger fresh mozzarella, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, green salad 19.95

Crispy Chicken Sandwich gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.95

Grilled Yellowfin Tuna Salad haricot vert, roasted Brussels sprouts, cherry tomato, marble potato, tomato vinaigrette 19.95 (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, creamed swiss chard and leeks, fingerling potatoes, salsa verde 29.95

Sides to Share

Local Brussels Sprouts bacon with hot honey 10.95 (GF)

Roasted Local Mushrooms black truffle oil 13.95 (GF/VGN)

Broccoli Caesar fresh lemon, parmesan crumbs, garlic chips 9.95

Creamed Swiss Chard & Leeks toasted breadcrumbs 10.95 (V)

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)

Avocado sea salt, olive oil 3.95 (GF/VGN)

Add-ons

Flat Iron Steak 15.95

Faroe Island Salmon 12.95

Jerk Shrimp 10.95

Grilled Chicken 12.95

VGN - Vegan

V - Vegetarian

GF - Gluten free

Our menu is inspired by farmers, fishermen and artisan food producers. We source seasonal, sustainable, antibiotic-free ingredients, while working closely with local farms and purveyors.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

