

Fall Dinner

Farmer’s Market



- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon **13.95**
- Roasted Eggplant, Red Pepper & Tomato Soup** sourdough fig jam grilled cheese bite **10.95 (V)**
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers **20.95 (V)**
- Fall Hummus Board** heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables **15.95 (V)**
- Harvest Fall Salad** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette **15.95 (GF/V)**
- Organic Kale Salad** house pickled cauliflower, radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**
- Wedge Salad** crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.95**
- Crispy Rhode Island Calamari** house-made pickled vegetables, pickled jalapeño, arugula, basil aioli **15.95**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced radish, filone crisps **18.95**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**
- Local Burrata** figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast **16.95 (V)**
- Bang Bang Cauliflower** sweet & sour glaze, fresno chiles, sesame seeds, scallions **15.95 (GF/VGN)**
- Heirloom Tomato BLT Salad** plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast **15.95**

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)**
- Fig Flatbread** fig jam, Speck, duck fat potatoes, fontina cheese, rosemary **19.95**
- Pepperoni Flatbread** local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil **19.95**

Oceans and Fields

- Sweet Corn Ravioli** assorted mushrooms, roasted garlic, spinach, vegan tree nut butter, basil **29.95 (VGN)**
- Chicken Katsu Salad** mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **28.95**
- Glazed Prime Short Rib** creamy polenta, agrodolce onions, baby carrots, snap peas, hen of the woods mushroom **38.95**
- Goffle Farms Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow & snap peas **28.95 (V)**
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan **28.95 (GF)**
- Line Caught Seared Halibut** crispy fried polenta, hakurai turnips & greens, harissa, hen of the woods mushrooms **38.95**
- Stir Fried Pork & Soba Noodles** roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro **28.95**
- Grilled Filet Mignon** potato & cauliflower gratin, roasted cippolini onions, red wine demi **45.95 (GF)**
- Seared Faroe Island Salmon** oyster mushrooms, mixed beans, julienne carrots, Thai lime vinaigrette, peanuts **36.95 (GF)**

Sides to Share

- Roasted Root Vegetables** carrot caramel **10.95**
- Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**
- Broccolini Caesar** fresh lemon, parmesan crumbs, garlic chips **9.95**
- Roasted Brussels Sprouts, Grapes and Shallots**
caraway-mustard vinaigrette **10.95 (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)**
- 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.