

Winter Brunch

Farmer’s Market

- Warm Buttered Cinnamon Rolls cream cheese frosting, hot caramel sauce 12.95 (V)
- Roasted Eggplant, Red Pepper & Tomato Soup sourdough fig jam grilled cheese bite 10.95 (V)
- New England Clam Chowder garlic parmesan croutons & crispy bacon 13.95
- Yogurt Parfait granola, fresh strawberries, blueberry compote, fig, mint 15.95 (V)
- Organic Kale Salad young kale, roasted acorn squash, sun dried tomatoes, pickled cauliflower, feta cheese, radish and carrot, pumpkin seed vinaigrette 14.95 (GF/VGN)
- Harvest Fall Salad lettuce, port poached pear, candied walnut, smoked moody blue cheese, radish, cucumber, rosé vinaigrette 15.95 (GF/V)
- Wedge Salad crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.95
- Fall Hummus Board heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables 15.95 (V)
- Local Yellowfin Tuna Tartare avocado, deviled egg, sliced watermelon radish, toast points 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 figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95 (V)
- Marinated Beet Salad arugula, pistachios, blood oranges, radish, gold & Chioggia beets, truffle oil, goat yogurt, chives 15.95 (GF/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)
- Fig Flatbread fig jam, speck, duck fat potatoes, fontina cheese, rosemary 19.95
- Pepperoni Flatbread local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil 19.95

Skillet and Coop

- The Golden Pancake honey maple butter & maple-honey syrup 17.95
- Spinach Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad 19.95 (V)
- Short Rib Hash house-made mozzarella, fingerling potatoes, sous vide egg, sourdough toast, red wine demi 21.95
- Steak & Eggs flat iron steak, organic eggs, acorn squash hash, crispy fingerling potatoes, salsa verde 29.95
- Eggs Any Style Over Idaho organic eggs, crispy tater tots, Nueske’s smoked bacon, chipotle hollandaise, arugula, chives 19.95
- Bacon, Egg & Cheese Sandwich french made croissant, havarti dill cheese, Roots Steak Sauce glazed bacon, green salad 19.95

Oceans and Fields

- Avocado Toast sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95 (VGN) (add a poached egg +3)
- Roasted Butternut Squash Ravioli Chanterelle mushroom, leeks, swiss chard, toasted walnuts, pomegranate seeds, vegan tree nut butter, basil 29.95 (VGN)
- Hand Pressed Beef Burger midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce 21.95 (add bacon +2)
- Crispy Chicken Sandwich gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.95
- Spiced Faroe Island Salmon Salad young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion 25.95 (GF)
- Grilled Chicken Pita Pillow hummus, avocado, tomato, cucumbers, onion, arugula, lemon-oregano dressing, sweet potato chips 17.95
- Jerk Shrimp Tacos (3 pcs) red cabbage, pickled red onion, avocado purée, chili salsa, cilantro 17.95 (GF)
- Stir Fried Pork & Soba Noodles roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro 28.95
- Sourdough Grilled Cheese fig jam, fontina and Comté cheese, red endive & roasted eggplant, red pepper & tomato soup 16.95 (V)
- Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.95

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 & Shallots caraway-mustard vinaigrette 10.95 (VGN)
- Roasted Fingerling Potatoes rosemary oil 10.95 (GF/VGN)
- Acorn Squash Hash 9.95 (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 (VGN) - Vegan
- Faroe Island Salmon 12.95 (V) - Vegetarian
- Jerk Shrimp 10.95 (GF) - Gluten free
- Grilled Chicken 12.95

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.

