

# 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**

Faroe Island Salmon **12.95**

Jerk Shrimp **10.95**

Grilled Chicken **12.95**

**(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.

