

Winter Lunch

Farmer's Market

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**

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 young kale, roasted acorn squash, sun dried tomatoes,

pickled cauliflower, feta cheese, radish and carrot, pumpkin seed vinaigrette **14.95 (V)**

Fall Hummus Board heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables **19.95 (V)**

Local Yellowfin Tuna Tartare avocado, deviled egg, sliced watermelon radish, filone crisps **20.95**

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

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 **19.95**

Local Burrata figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast **16.95 (V)**

Marinated Beet Salad arugula, pistachios, blood oranges, radish, gold and Chioggia beets, truffle oil, goat yogurt, chives **15.95 (GF/V)**

Flatbreads From Our Oven

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

Local Mushroom Flatbread spinach, Fulper Farms ricotta cheese, local egg, 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**

Oceans & Fields

Spinach Mushroom & 3 Cheese Quiche leeks, salsa verde, arugula salad **19.95**

Jerk Shrimp Tacos (3 pcs) red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**

Crispy Chicken Sandwich house-made b&b pickles, honey-mustard slaw, pickled jalapeño **20.95**

Hand Pressed Beef Burger Midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce **21.95 (add bacon+2)**

Grain Bowl sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried brussels sprout leaves **28.95 (V)**

Grilled Chicken Pita Pillow hummus, avocado, tomato, cucumber, arugula, lemon-oregano dressing, sweet potato chips **19.95**

Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan cheese **28.95 (GF)**

Roasted Butternut Squash Ravioli Chanterelle mushroom, leeks, swiss chard, toasted walnuts, pomegranate seeds, vegan tree nut butter, basil **29.95 (VGN)**

Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **24.95**

Sourdough Grilled Cheese fig jam, fontina and Comté cheese, red endive & roasted eggplant, red pepper & tomato soup **16.95 (V)**

Spiced Faroe Island Salmon Salad young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion **25.95 (GF)**

Steak & Eggs flat iron steak, organic eggs, acorn squash hash, crispy fingerling potatoes, salsa verde **29.95**

Stir Fried Beef Filet Tips & Soba Noodles broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro **28.95**

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 (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**

Grilled Yellowfin Tuna **13.95**

(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.

