

# Winter Dinner

## Farmer's Market

**New England Clam Chowder** garlic parmesan croutons & crispy bacon **13.95**

**Roasted Eggplant, Red Pepper & Tomato Soup** sourdough fig jam grilled cheese bite **10.95 (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** young kale, roasted acorn squash, sun dried tomatoes, pickled cauliflower, feta cheese, radish and carrot, pumpkin seed vinaigrette **14.95 (V)**

**Crispy Rhode Island Calamari** house-made pickled vegetables, pickled jalapeño, arugula, basil aioli **19.95**

**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**

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

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

**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)**

**Marinated Beet Salad** arugula, pistachios, blood oranges, radish, gold & 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, arugula, basil **19.95**

## Oceans & Fields

**Chicken Katsu Salad** mango, cherry tomato, red pepper, carrot, Napa cabbage, arugula, Asian cilantro dressing, peanut, jalapeno **28.95**

**Glazed Prime Short Rib** butternut-pumpkin puree, baby carrots, brussels sprouts, pomegranate **38.95**

**Seared Faroe Island Salmon** mushroom risotto, butternut squash, broccolini, lemon caper sauce **36.95 (GF)**

**Maine Pineland Farms Strip Steak (12oz)** roasted fingerling potatoes, broccolini, caesar dressing, garlic herb butter **49.95**

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

**Goffle Farms Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**

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

**Roasted Branzino** multicolor peewee potatoes, peppers, fennel confit, spinach, saffron rouille sauce, cilantro, walnuts **35.95 (GF)**

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

**Line Caught Seared Halibut** delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote **38.95 (GF)**

**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)**

**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.

