

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.

