

## Winter Brunch

### Farmer's Market

**Cinnamon Rolls** [V] cream cheese frosting, hot caramel sauce 13.95

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

**Roasted Eggplant, Red Pepper & Tomato Soup** [V] sourdough fig jam grilled cheese bite 10.95

**Yogurt Parfait** [V] banana, strawberry, dried blueberries, granola, Moscato d'asti sabayon, basil 15.95

**Artisan Cheeseboard** [V] local honeycomb, golden raisins, pumpkin seed crackers 20.95

**Winter Hummus Board** [V] heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables 19.95

**Harvest Winter Salad** [GF/V] young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette 15.95

**Organic Kale Salad** [GF/V] young kale, acorn squash, sun dried tomatoes, pickled cauliflower, feta, radish and carrot, pumpkin seed vinaigrette 14.95

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

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

**Local Burrata** [V] figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95

**Bang Bang Cauliflower** [GF/V] sweet & sour glaze, fresno chiles, sesame seeds, scallions 15.95

**Marinated Beet Salad** [GF/V] arugula, pistachios, blood oranges, radish, gold & Chioggia beets, truffle oil, goat yogurt, chives 15.95

### Flatbreads from our "Fiero" Oven (gluten free available)

**Margherita Flatbread** [V] house-smoked mozzarella, crushed tomatoes, basil 17.95

**Local Mushroom Flatbread** [V] spinach, Fulper Farms ricotta cheese, pecorino romano 19.95

**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

### Skillet & Coop

**The Golden Pancake** honey maple butter & maple-honey syrup 17.95

**Brioche French Toast** [V] seasonal compote, maple syrup, chantilly cream 18.95

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

**Short Rib Hash** house-made mozzarella, fingerling potatoes, poached 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

**Avocado Toast** [VGN] (add a poached egg +3) sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95

**Bacon, Egg & Cheese Sandwich** french made croissant, havarti dill cheese, Roots Steak sauce glazed bacon, green salad 19.95

### Oceans & Fields

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

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

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

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

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

**Crispy Chicken Sandwich** gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.95

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

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

**Stir Fried Beef Filet Tips & Soba Noodles** roasted 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 [GF/VGN]

black truffle oil 13.95

#### Acorn Squash Hash [GF/VGN]

9.95

#### Broccoli Caesar

fresh lemon, parmesan crumbs,  
garlic chips 9.95

#### Roasted Brussels Sprouts,

#### Grapes & Shallots [VGN]

caraway-mustard vinaigrette 10.95

#### Roasted Fingerling Potatoes [GF/VGN]

rosemary oil 10.95

#### Hand-Cut Fries [VGN]

sea salt 9.95

#### Hand Cut Truffle Fries [V]

sea salt 11.95

#### Avocado [GF/V]

sea salt & olive oil 3.95

### 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

[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

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.

