

Winter Lunch



Farmer's Market

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

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* 15.95

Wedge Salad *crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue* 15.95

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* 15.95

Local Yellowfin Tuna Tartare *avocado, deviled egg, sliced radish, toast points* 18.95

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, 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

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

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

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* 24.95

Grain Bowl [V] *sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried Brussels sprout leaves* 28.95

Grilled Chicken Pita Pillow *hummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips* 17.95

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

Crispy Chicken Sandwich *gruyere, tomato, house-made b&b pickles, savoy cabbage ranche 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

Roasted Fingerling Potatoes [VGN]
rosemary oil 10.95

Broccoli Caesar
*fresh lemon, parmesan crumbs,
garlic chips* 9.95

**Roasted Brussels Sprouts,
Grapes & Shallots** [VGN]
caraway-mustard vinaigrette 10.95

Hand-Cut Fries [VGN]
sea salt 9.95

Hand Cut Truffle Fries [V]
sea salt 11.95

Avocado [GF/V/VGN]
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 [VGN] = 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.