

## Autumn Lunch

### Farmer's Market

**Butternut Squash Soup** pumpkin seeds **10.95 (GF/VGN)**

**Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs **13.95 (GF)**

**Hummus Board** warm pita pillow, feta cheese, roasted tomatoes, garden vegetables **15.95 (V)**

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

**Harvest Chopped Salad** acorn squash, jicama, blood orange, dried prune, cucumber, avocado, green goddess dressing **15.95 (GF/VGN)**

**Organic Kale Salad** house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**

**Fall Wedge Salad** candied delicata squash, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.95 (GF)**

**Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps **18.95**

**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 **15.95**

**Local Burrata** grilled radicchio, endive and arugula salad, candied quince, toasted almonds **16.95 (V/GF)**

### Flatbreads From Our "Fiero" Oven \*Gluten Free Available\*

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

**Local Mushroom Flatbread** spinach, Fulper Farms ricotta cheese, pecorino romano **19.95 (V)**

**Harvest Fall Fig Flatbread** smoked country ham, fresh figs, gruyère, arugula, fig jam **19.95**

**Pepperoni Flatbread** local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil **19.95**

## Oceans & Fields

**Butternut Squash House-Made Ravioli** sweet butternut squash filling, spinach, maple walnuts, sage butter & parmesan **29.95 (VGN)**

**Sweet Potato & Black Bean Chili** charred pepper purée, cauliflower, avocado, lime, corn tortilla **29.95 (VGN)**

**Organic Egg Frittata** Fulper farms ricotta, spinach, preserved tomato, pickled red onion, arugula salad **21.95 (GF/V)**

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

**Brandt Beef Burger** sustainable ranch in CA, aged cheddar, house-made b&b pickles, aioli, lettuce **19.95 (add bacon+2)**

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

**Goffle Farms Turkey Burger** Havarti-dill cheese, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, green salad **19.95**

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

**Grilled Yellowfin Tuna Salad** haricot vert, roasted Brussels sprouts, cherry tomato, marble potato, tomato vinaigrette **19.95 (GF)**

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

**Steak & Eggs** flat iron steak, organic eggs, creamed swiss chard and leeks, fingerling potatoes, salsa verde **29.95**



### Sides to Share

**Local Brussels Sprouts** bacon with hot honey **10.95 (GF)**

**Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**

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

**Creamed Swiss Chard & Leeks** toasted breadcrumbs **10.95 (V)**

**Roasted Fingerling Potatoes** rosemary oil **10.95 (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**

**VGN** - Vegan

**V** - Vegetarian

**GF** - Gluten free

Our menu is inspired by farmers, fishermen and artisan food producers. We source seasonal, sustainable, antibiotic-free ingredients, while working closely with local farms and purveyors.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.