



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
- Spring Hummus Board [V] *heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables* 15.95
- Harvest 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
- Wedge Salad *crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue* 15.95
- 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
- Jerk Shrimp Tacos (3 pcs) [GF] *red cabbage, pickled red onion, avocado purée, chili salsa, cilantro* 17.95
- Local Burrata [V] *figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, baguette* 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* 28.95
- Glazed Prime Short Rib *butternut-pumpkin puree, baby carrots, Brussels sprouts, pomegranate* 38.95
- Grilled Filet Mignon *crispy fried aligot potatoes, french beans, cipollini onions, red wine demi* 45.95
- Goffle Farms Boneless Chicken Parm *local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia* 32.95
- Grain Bowl [V] *sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried Brussels sprout leaves* 28.95
- Spaghetti Squash & Chicken Ricotta Meatballs [GF] *charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan* 28.95
- Line Caught Seared Halibut [GF] *delicata squash, romanesco, cauliflower puree, romesco sauce, fennel–raisin compote* 38.95
- Stir Fried Beef Filet Tips & Soba Noodles *roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro* 28.95
- Seared Faroe Island Salmon [GF] *mushroom risotto, butternut squash, broccolini, lemon caper sauce* 36.95
- Hand Pressed Beef Burger *(add bacon+2) midwest 100% ground chuck, aged cheddar, tomato, house-made b&b pickles, aioli, lettuce* 24.95

Sides to Share

Roasted Root Vegetables <i>carrot caramel</i> 10.95 Roasted Local Mushrooms [GF/VGN] <i>black truffle oil</i> 13.95	Broccoliini Caesar <i>fresh lemon, parmesan crumbs, garlic chips</i> 9.95 Roasted Brussels Sprouts, Grapes & Shallots [VGN] <i>caraway-mustard vinaigrette</i> 10.95 Roasted Fingerling Potatoes [VGN] <i>rosemary oil</i> 10.95	Hand-Cut Fries [VGN] <i>sea salt</i> 9.95 Hand Cut Truffle Fries [V] <i>sea salt</i> 11.95 Avocado [GF/V/VGN] <i>sea salt & olive oil</i> 3.95
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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
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[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.