

Spring Brunch

Warm Cinnamon Rolls [V]
cream cheese frosting & hot caramel sauce 13.95



Brunch

Yogurt Parfait [V] banana, strawberry, dried blueberries, granola, Moscato d'asti sabayon, basil 11.95

The Golden Pancake [V] honey maple butter & maple-honey syrup 17.95

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

Short Rib Hash house-made smoked 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, hand-rolled cheesy potato 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

Taylor Ham, Egg & Cooper Sharp Cheese Sandwich toasted brioche bun, hand-rolled cheesy potato tots, arugula salad 14.95

Harvest 3 Egg Omelet

choose three toppings, additional toppings +1, served with hand-rolled cheesy potato tots & arugula salad 16.95
cheddar ~ sautéed onion ~ red pepper ~ spinach ~ Gruyère cheese ~ fingerling potato ~ mushrooms ~ bacon ~ ham ~ tomato

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

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

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

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

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

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

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

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

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

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

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

Crispy Chicken Sandwich gruyère, tomato, housemade 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

Taylor Ham 6.95

Roasted Fingerling Potatoes [GF/VGN]
rosemary oil 10.95

Hand Cut Fries [VGN] / Truffle Fries [V]
sea salt 9.95 / 11.95

Hand-Rolled Cheesy Potato Tots 9.95

Nueske's Smoked Bacon 6.95

Avocado [GF/V/VGN]
sea salt & olive oil 3.95

[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.