

## Spring 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

**Spring 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 Salad** [GF/V] *young lettuces, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds* 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] *heirloom tomatoes, garlic croutons, pickled red onions, kalamata olives, capers, arugula-basil pesto, balsamic vinaigrette* 17.95

**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

**Zucchini & Tomato Flatbread** [V] *three cheeses, basil, pesto* 18.95

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

### Oceans & Fields

**English Pea Ravioli** [VGN] *baby carrots, young spinach, peas, vegan tree nut butter, broccoli pesto, 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** [GF] [VGN] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 28.95

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

**Zucchini Noodles & Chicken Ricotta Meatballs** [GF] *charred tomato sauce, basil, parmesan* 28.95

**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 & Lo Mein Noodles** *roasted broccoli, Fresno peppers, green onions, ginger, heirloom garlic, cilantro* 28.95

### Sides to Share

**Sautéed Zucchini Noodles**  
*garlic, flavor bomb cherry tomatoes,  
parmesan, basil* 10.95

**Roasted Local  
Mushrooms** [GF/VGN]  
*black truffle oil* 13.95

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

**Roasted Asparagus** [V]  
*arugula & basil pesto, parmesan cheese* 10.95

**Roasted Fingerling Potatoes** [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/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.*