

Summer 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
- Spinach Mushroom & 3 Cheese Quiche** [V] *leeks, salsa verde, arugula salad* 19.95
- Carrot Cake Pancakes** [V] *coconut cream cheese frosting, golden raisins, bourbon-passion fruit caramel, toasted coconut* 18.95
- 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, roasted asparagus, 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

- Corn & Clam Chowder** *New England style, brioche croutons, parsley, 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, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds* 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] *heirloom tomatoes, garlic croutons, pickled red onions, kalamata olives, capers, arugula-basil pesto, balsamic vinaigrette* 17.95
- Summer 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
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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
- 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 & Lo Mein Noodles** *roasted broccoli, Fresno peppers, green onions, ginger, heirloom garlic, cilantro* 28.95

Sides to Share

Taylor Ham 6.95	Hand Cut Fries [VGN] / Truffle Fries [V] sea salt 9.95 / 11.95	Nueske’s Smoked Bacon 6.95
Roasted Fingerling Potatoes [GF/VGN] rosemary oil 10.95	Hand-Rolled Cheesy Potato Tots 9.95	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.