

Summer Brunch



Brunch

- Warm Cinnamon Rolls [V]

cream cheese frosting & hot caramel sauce 13.95
- Yogurt Parfait [V]

banana, strawberry, dried blueberries, granola, Moscato d’asti sabayon, basil 15.95
- 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
- Organic Kale Salad [GF/V]

young kale, watermelon, sunflower seeds, pickled red onions, watermelon radish, feta cheese, 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 19.95
- Crispy Rhode Island Calamari

house-made pickled vegetables, pickled jalapeño, arugula, basil aioli 19.95
- Local Yellowfin Tuna Tartare

avocado, deviled egg, sliced radish, toast points 20.95
- 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
- Zucchini & Tomato Flatbread [V]

three cheeses, basil, pesto 18.95
- Pepperoni Flatbread

local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil 20.95

Oceans & Fields

- New Jersey Corn Ravioli [VGN]

flavor bomb cherry tomatoes, chanterelle mushrooms, shishito peppers, 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
- 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 19.95
- Crispy Chicken Sandwich

gruyère, tomato, housemade b&b pickles, savoy cabbage ranch slaw, fries 20.95
- 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 10.95 / 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. W32