



Brunch

- Warm Cinnamon Rolls [V]

cream cheese frosting 13.95
- Yogurt Parfait [V]

strawberry, figs, blueberry compote, granola, basil 15.95
- Brioche French Toast [V]

seasonal compote, maple syrup, chantilly cream 18.95
- Carrot Cake Pancakes [V]

coconut cream cheese frosting, golden raisins, bourbon-passion fruit caramel, toasted coconut 18.95
- Spinach Mushroom & 3 Cheese Quiche [V]

leeks, salsa verde, arugula salad 19.95
- Short Rib Hash

house-made smoked mozzarella, fingerling potatoes, sous vide 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 sous vide egg +3) sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95
- Porkroll, 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
- Artisan Cheeseboard [V]

local honeycomb, golden raisins, sunflower seed crackers 20.95
- 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, ciabatta toast 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
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Flatbreads from our “Fiero” Oven

- Margherita Flatbread [V]

house-smoked mozzarella, crushed tomatoes, basil 17.95
- Local Mushroom Flatbread [V]

spinach, ricotta cheese, pecorino romano, sous vide egg 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
- 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

Porkroll 6.95	Hand Cut Fries [VGN] / Truffle Fries [V]	Nueske’s Smoked Bacon 6.95
Roasted Fingerling Potatoes [GF/VGN]	sea salt 10.95 / 11.95	Avocado [GF/V/VGN]
rosemary oil 10.95	Hand-Rolled Cheesy Potato Tots 9.95	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. W39