Autumn Lunch 2026

AGRICOLA

## Farmer's Market

**Butternut Squash Soup** [VG] *lemongrass, ginger, coconut milk, pomegranate, apple, pepitas* 11.95

**Grazing Board** *speck ham, butternut squash caponata, hummus, feta, crudités, fig jam, arugula, blue cheese, sunflower seed crackers* 21.95

**Harvest Salad** [GF/V] *blue cheese, walnuts, roasted butternut squash, fuji apple, dried cherries, shaved Brussels sprouts, rosé vinaigrette* 15.95

**Organic Kale Salad** [GF/V] *young kale, sunflower seeds, pickled red onions, watermelon radish, feta cheese, pumpkin seed vinaigrette* 14.95

**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

**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

**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

**Speck & Apple Flatbread** *Cabot white cheddar, apple butter, sliced granny smith, arugula, grain mustard vinaigrette* 20.95

**Pepperoni Flatbread** *local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil* 20.95

## Oceans & Fields

**Sweet Potato Ravioli** [V] *butternut squash purée, sautéed spinach, chanterelle mushrooms, chili oil, sage* 29.95

**Chicken Katsu Salad** *mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno* 28.95

**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

**Stuffed Sweet Potato** [GF] [V] *lentil coconut curry, spinach, red quinoa, Romanesco cauliflower, yogurt raita, micro cilantro* 28.95

**Grilled Chicken Pita Pillow** *hummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips* 19.95

**Spaghetti Squash Cacio e Pepe with Pesto Chicken Meatballs** [GF] *parmesan, basil, black pepper* 28.95

**Crispy Chicken Sandwich** *house-made b&b pickles, red cabbage jalapeno slaw, honey mustard, fries* 20.95

**Spiced Faroe Island Salmon Salad** [GF] *young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion* 25.95

**Steak & Eggs** *flat iron steak, organic eggs, roasted asparagus, crispy fingerling potatoes, salsa verde* 29.95

**Stir Fried Beef Filet Tips & Lo Mein Noodles** *roasted broccoli, Fresno peppers, green onions, ginger, heirloom garlic, cilantro* 28.95

## Sides to Share

**Pan Roasted Brussels Sprouts** [GF/VGN] 10.95

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

**Hand-Cut Fries** [VGN]
*sea salt* 10.95

**Hand Cut Truffle Fries** [V]
*sea salt* 11.95

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

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

**Roasted Fingerling Potatoes** [VGN]
*rosemary oil* 10.95

## 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. W44*