Autumn Brunch 2026

Warm Cinnamon Rolls [V]
cream cheese frosting 13.95

AGRICOLA

Brunch

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

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

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

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

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

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

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

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

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

Roasted Fingerling Potatoes [GF/VGN]
rosemary oil 10.95

Hand Cut Fries [VGN] / **Truffle Fries** [V]
sea salt 10.95 / 11.95

Hand-Rolled Cheesy Potato Tots 9.95

Nueske's Smoked Bacon 6.95

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. W44