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, toast points* 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 (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

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 *gruyère, tomato, housemade b&b pickles, savoy cabbage ranch slaw, fries* 20.95

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

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