

Spring Dinner

Farmer's Market



Old Fashioned Chicken Soup wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 13.95 (GF)

Butternut Squash Soup pumpkin seeds 10.95 (GF/VGN)

Harvest Chopped Salad acorn squash, jicama, blood orange, dried prunes, cucumber, avocado, green goddess dressing 15.95 (GF/V)

Organic Kale Salad house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette 14.95 (GF/V)

Crispy Rhode Island Calamari house-made pickled vegetables, pickled jalapeño, arugula, basil aioli 19.95

Hummus Board warm pita pillow, feta cheese, roasted tomatoes, garden vegetables 20.95 (V)

Local Yellowfin Tuna Tartare avocado, deviled egg, sliced watermelon radish, filone crisps 20.95

Jerk Shrimp Tacos (3 pcs) red cabbage, pickled red onion, avocado purée, chili salsa, cilantro 17.95 (GF)

Wild Mushroom Pâté sherry gelée, pickled onions, cornichons, prune jam, toast 16.95 (VGN)

Local Burrata grilled radicchio, endive and arugula salad, kumquats, toasted almonds 16.95 (V/GF)

Artisan Cheeseboard local honeycomb, golden raisins, sunflower seed crackers 20.95 (V)

Bang Bang Cauliflower sweet & sour glaze, fresno chiles, sesame seeds, scallions 15.95 (GF/VGN)

Flatbreads From Our Oven

Margherita Flatbread house-smoked mozzarella, crushed tomatoes, basil 17.95 (V)

Local Mushroom Flatbread spinach, Fulper Farms ricotta cheese, local egg, pecorino romano 19.95 (V)

Harvest Fig Flatbread smoked country ham, fresh figs, gruyère, arugula, fig jam 19.95

Pepperoni Flatbread local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil 19.95

Oceans & Fields

Butternut Squash House-Made Ravioli sweet butternut squash, spinach, maple walnuts, sage tree nut butter & parmesan 29.95 (VGN)

Sweet Potato & Black Bean Chili charred pepper purée, cauliflower, avocado, lime, corn tortilla 29.95 (VGN)

Pomegranate Glazed Prime Short Rib sweet potato purée, roasted carrots, Brussels sprouts, frizzled onions, salsa verde 38.95

Maine Pineland Farms Strip Steak (12oz) roasted fingerling potatoes, broccolini, caesar dressing, garlic herb butter 49.95

Goffle Farms Boneless Chicken Parm local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia 32.95

Colorado Lamb Rack toasted onion spaetzle, savoy cabbage, mushrooms, cipollini onions, gremolata, red wine demi 48.95

Roasted Branzino Mediterranean white beans, saffron rouille, broccolini, herbed olive oil 35.95 (GF)

Seared Faroe Island Salmon lentils, chanterelles, rainbow Swiss chard, truffle vinaigrette 36.95 (GF)

Mushroom Bolognese house-made pappardelle, tomato, garlic, mozzarella cheese, basil 29.95 (V)

Sautéed Skate fingerling potatoes, caramelized onions, bacon, lemon, garlic parsley, dijon 32.95 (GF)

Line Caught Seared Halibut crispy fried polenta, hakurei turnips & greens, harissa, hen of the woods mushrooms 38.95

Sides to Share

Local Brussels Sprouts bacon with hot honey 10.95 (GF)

Roasted Local Mushrooms black truffle oil 13.95 (GF/VGN)

Broccolini Caesar fresh lemon, parmesan crumbs, garlic chips 9.95

Creamed Swiss Chard & Leeks toasted breadcrumbs 10.95 (V)

Roasted Fingerling Potatoes rosemary oil 10.95 (VGN)

Hand-Cut Fries sea salt 9.95 (VGN)

Hand Cut Truffle Fries sea salt 11.95 (V)

Avocado sea salt, olive oil 3.95 (GF/VGN)

VGN - Vegan

V - Vegetarian

GF - Gluten free

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.