

# Spring Brunch Farmer's Market



**Avocado Toast** sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95 (VGN)

**Warm Buttered Cinnamon Roll** apple & cranberry compote, hot caramel sauce 13.95 (V)

**Butternut Squash Soup** pumpkin seeds 10.95 (GF/VGN)

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

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

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

**Hummus Board** warm pita pillow, feta cheese, roasted tomatoes, garden vegetables 19.95 (V)

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

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

**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)

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

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

## 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, baby arugula, basil 19.95

## Skillet & Coop

**Carrot Cake Pancakes** cream cheese frosting, pecans, golden raisins, maple syrup 18.95 (V)

**Brioche French Toast** seasonal compote, maple syrup, chantilly cream 18.95 (V)

**Organic Egg Frittata** Fulper Farm ricotta, spinach, preserved tomato, pickled red onion, arugula salad 21.95 (GF/V)

**Organic Sunny Side Eggs** black bean & sweet potato chili, cauliflower, avocado crema, cilantro 24.95 (GF/V)

**Short Rib Hash** smoked mozzarella, fingerling potatoes, sous vide egg, sourdough toast, red wine demi 21.95

**Steak & Eggs** flat iron steak, organic eggs, creamed Swiss chard and leeks, fingerling potatoes, salsa verde 29.95

## Oceans & Fields

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

**Brandt Beef Burger** sustainable ranch in CA, aged cheddar, house-made b&b pickles, aioli, lettuce 21.95(add bacon+2)

**Crispy Chicken Sandwich** sunny side egg, chicken gravy, pickled jalapeño, lettuce 19.95

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

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

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

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

**Goffle Farms Turkey Burger** Havarti-dill cheese, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, sweet potato chips 19.95

### Sides to Share

**Local Brussels Sprouts** bacon with hot honey 10.95 (GF)

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

**Broccoli 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 (GF/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)

### Add-ons

Flat Iron Steak 15.95

Faroe Island Salmon 12.95

Jerk Shrimp 10.95

Grilled Chicken 12.95

**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.