

# Spring Lunch

## Farmer's Market



**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 prune, 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)**

**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**

## 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)**

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

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

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

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

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

**Crispy Chicken Sandwich** house-made b&b pickles, honey-mustard slaw, pickled jalapeño **20.95**

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

**Grilled Yellowfin Tuna Salad** haricot vert, roasted Brussels sprouts, cherry tomato, marble potato, tomato vinaigrette **30.95 (GF)**

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

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

### 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 (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.