

# 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)**
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers **20.95 (V)**
- Hummus Board** warm pita pillow, feta cheese, roasted tomatoes, garden vegetables **15.95 (V)**
- Harvest Chopped Salad** acorn squash, jicama, blood orange, dried prune, cucumber, avocado, green goddess dressing **15.95 (GF/VGN)**
- Organic Kale Salad** house pickled cauliflower, radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**
- Wedge Salad** candied delicata squash, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.95 (GF)**
- Crispy Rhode Island Calamari** house-made pickled vegetables, pickled jalapeño, arugula, basil aioli **15.95**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced radish, filone crisps **18.95**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**
- Local Burrata** grilled radicchio, endive and arugula salad, kumquats, toasted almonds **16.95 (V/GF)**
- Bang Bang Cauliflower** sweet & sour glaze, fresno chiles, sesame seeds, scallions **15.95 (GF/VGN)**

## Flatbreads From Our "Fiero" Oven \*Gluten Free available\*

- Margherita Flatbread** house-smoked mozzarella, crushed tomatoes, basil **17.95 (V)**
- Local Mushroom Flatbread** spinach, Fulper Farms ricotta cheese, 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 and Fields

- Mushroom Bolognese** house-made pappardelle, tomato, garlic, mozzarella cheese, basil **29.95 (V)**
- 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**
- Goffle Farms Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**
- Colorado Lamb Rack** toasted onion spaetzle, savoy cabbage, cipollini onions, mushrooms, gremolata, red wine demi **48.95**
- Line Caught Seared Halibut** crispy fried polenta, hakurai turnips & greens, harissa, hen of the woods mushrooms **38.95**
- Seared Filet Mignon** potato & cauliflower gratin, roasted cipollini onions, red wine demi **45.95**
- Seared Faroe Island Salmon** lentils, chanterelles, rainbow Swiss chard, truffle vinaigrette **36.95 (GF)**
- Sautéed Skate** fingerling potatoes, caramelized onions, bacon, lemon, garlic parsley, dijon **32.95 (GF)**

### 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 (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)**

**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.