

Spring Dinner

Farmer’s Market



- Old Fashioned Chicken Soup wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs 13.95 (GF)
- Artichoke and Spring Garlic Bisque fried artichokes, brioche-gruyere croutons 10.95 (GFA/V)
- Artisan Cheeseboard local honeycomb, golden raisins, pumpkin seed crackers 20.95 (V)
- Spring Hummus Board fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables 15.95 (V/GFA)
- Harvest Spring Chopped Salad strawberries, feta, asparagus, fava beans, radish, cucumber, avocado, green goddess dressing, mint 15.95 (GF/V)
- 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 & 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)
- Glazed Prime Short Rib creamy polenta, agrodolce spring onions, baby carrots, snap peas, hen of the woods mushroom 38.95
- Goffle Farms Boneless Chicken Parm local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia 32.95
- Red Snapper Mediterranean spiced carrot puree, snow & snap peas, spring onions, chickpea panelle 37.95 (GF)
- 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 cippolini onions, red wine demi 45.95 (GF)
- Seared Faroe Island Salmon lentils, chanterelles, rainbow Swiss chard, truffle vinaigrette 36.95 (GF)
- Vegetable Stir Fry cauliflower rice, broccoli, red pepper, cherry tomato, carrot, scallion, mushroom, ginger, garlic, cilantro, sesame 25.95 (VGN)

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)

Add-ons

- Flat Iron Steak 15⁹⁵
- Faroe Island Salmon 12⁹⁵
- Jerk Shrimp 10⁹⁵
- Grilled Chicken 12⁹⁵

- 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.