

# Spring Lunch

## Farmer's Market



**Artichoke and Spring Garlic Bisque** fried artichokes, brioche-gruyere croutons 10.95 (GFA/V)

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

**Harvest Spring Chopped Salad** strawberries, feta, asparagus, fava beans, radish, cucumber, avocado, green goddess dressing, mint 15.95 (GF/V)

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

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

**Spring Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables 15.95 (V/GFA)

**Wedge Salad** candied delicata squash, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.95 (GF)

**Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps 18.95

**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 15.95

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

## 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, baby arugula, basil 19.95

## Oceans & 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)

**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, onion, arugula, lemon-oregano dressing, sweet potato chips 17.95

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

**Crispy Chicken Sandwich** gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.95

**Grilled Yellowfin Tuna Salad** haricot vert, roasted Brussels sprouts, cherry tomato, marble potato, tomato vinaigrette 19.95 (GF)

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