

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)**

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 **19.95 (V/GFA)**

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, apricots, 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

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)**

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

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)**

Grain Bowl wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas **24.95 (V)**

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**

Zucchini Spaghetti & Chicken Ricotta Meatballs charred tomato sauce, parmesan **24.95 (GF)**

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

Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **24.95**

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**

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 (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.