

Spring Brunch Farmer’s Market



- Warm Buttered Cinnamon Roll** strawberry-rhubarb compote , hot caramel sauce **13.95 (V)**
- 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)**
- Spring Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables **19.95 (V/GFA)**
- Yogurt Parfait** banana, strawberry, dried blueberries, granola, Moscato d’asti sabayon, basil **15.95 (V)**
- Organic Kale Salad** house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/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, 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**

Skillet & Coop

- Silver Dollar Pancakes** lemon mascarpone cream, blueberry compote, maple syrup, powder sugar **18.95 (V)**
- Brioche French Toast** seasonal compote, maple syrup, chantilly cream **18.95 (V)**
- Organic Egg Frittata** Fulper Farm ricotta, spinach, preserved tomato, pickled red onion, arugula salad **21.95 (GF/V)**
- Organic Sunny Side Eggs** black bean & sweet potato chili, cauliflower, avocado crema, cilantro **24.95 (GF/V)**
- Short Rib Hash** smoked mozzarella, fingerling potatoes, sous vide egg, sourdough toast, red wine demi **21.95**
- Steak & Eggs** flat iron steak, organic eggs, creamed Swiss chard and leeks, fingerling potatoes, salsa verde **29.95**
- Avocado Toast** sourdough bread, toasted seeds, watermelon radish, crispy kale **13.95 (VGN)** (add a poached egg+3)

Oceans & Fields

- Brandt Beef Burger** sustainable ranch in CA, aged cheddar, house-made b&b pickles, aioli, lettuce **21.95**(add bacon+2)
- Crispy Chicken Sandwich** sunny side egg, chicken gravy, pickled jalapeño, lettuce **19.95**
- Spiced Faroe Island Salmon Salad** young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion **25.95 (GF)**
- Grilled Chicken Pita Pillow** hummus, avocado, tomato, cucumbers, arugula, lemon-oregano dressing, sweet potato chips **19.95**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (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**
- Goffle Farms Turkey Burger** havarti-dill cheese, avocado, lettuce, tomato, house b&b pickles, jalapeno aioli, sweet potato chips **19.95**
- 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 (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

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.