

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)**
- 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)**
- Crispy Rhode Island Calamari** house-made pickled vegetables, pickled jalapeño, arugula, basil aioli **19.95**
- Spring Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables **20.95 (V/GFA)**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps **20.95**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**
- Wild Mushroom Pâté** sherry gelée, pickled onions, cornichons, prune jam, toast **16.95 (VGN)**
- Local Burrata** grilled radicchio, endive and arugula salad, apricots, toasted almonds **16.95 (V/GF)**
- 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)**

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, arugula, basil **19.95**

Oceans & Fields

- Sweet Potato & Black Bean Chili** charred pepper purée, cauliflower, avocado, lime, corn tortilla **29.95 (VGN)**
- Chicken Katsu Salad** mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **28.95**
- Glazed Prime Short Rib** creamy polenta, Spring onions agrodolce, baby carrots, snow and snap peas, hen of the woods mushroom **38.95**
- Seared Faroe Island Salmon** lentils, chanterelles, rainbow Swiss chard, truffle vinaigrette **36.95 (GF)**
- Maine Pineland Farms Strip Steak (12oz)** roasted fingerling potatoes, broccolini, caesar dressing, garlic herb butter **49.95**
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas **28.95 (V)**
- Goffle Farms Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**
- Grilled Pork Chop** toasted onion spaetzle, savoy cabbage, mushrooms, cipollini onions, gremolata, red wine demi **38.95**
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan **28.95 (GF)**
- Roasted Branzino** Mediterranean white beans, saffron rouille, broccolini, herbed olive oil **35.95 (GF)**
- Mushroom Bolognese** house-made pappardelle, tomato, garlic, mozzarella cheese, basil **29.95 (V)**
- Line Caught Seared Halibut** crispy fried polenta, hakurei turnips & greens, harissa, hen of the woods mushrooms **38.95**
- 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.