

Spring Brunch

Farmer’s Market



- Warm Buttered Cinnamon Rolls cream cheese frosting, hot caramel sauce 12.95 (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)
- Yogurt Parfait banana, strawberry, dried blueberries, granola, Moscato d’asti sabayon, basil 15.95 (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)
- Wedge Salad crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.95 (GFA)
- Spring Hummus Board fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables 15.95 (V/GFA)
- Local Yellowfin Tuna Tartare avocado, deviled egg, sliced watermelon radish, toast points 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, apricots, 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, grilled asparagus, 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

Skillet and Coop

- Silver Dollar Pancakes lemon mascarpone cream, blueberry compote, maple syrup, powder sugar 15.95 (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 22.95 (GF/V)
- Short Rib Hash house-made mozzarella, fingerling potatoes, sous vide egg, sourdough toast, red wine demi 21.95
- Steak & Eggs flat iron steak, organic eggs, grilled asparagus, black garlic-miso puree, feta cheese, fingerling potatoes, salsa verde 24.95
- Sunrise Over Idaho sunny-side eggs, crispy tater tots, diced Nueske’s smoked bacon, chipotle hollandaise, chives 19.95
- Eggs Benedict toasted filone, sous vide egg, black forest ham, onions, field greens, mushrooms, hollandaise sauce, green salad 19.95

Oceans and Fields

- Avocado Toast sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95 (VGN) (add a poached egg +3)
- Mushroom Bolognese house-made pappardelle, tomato, garlic, mozzarella cheese, basil 29.95 (V)
- Hand Pressed Beef Burger Midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce 21.95 (add bacon+2)
- Crispy Chicken Sandwich gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries 18.95
- 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, onion, arugula, lemon-oregano dressing, sweet potato chips 17.95
- Jerk Shrimp Tacos (3 pcs) red cabbage, pickled red onion, avocado purée, chili salsa, cilantro 17.95 (GF)
- Goffle Farms Turkey Burger havarti-dill cheese, avocado, lettuce, tomato, pickles, jalapeño remoulade, 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)
- Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.95

Sides to Share

- Grilled Asparagus black garlic-miso puree, feta cheese 10.95 (GF)
- Roasted Local Mushrooms black truffle oil 13.95 (GF/VGN)
- Broccolini Caesar fresh lemon, parmesan crumbs, garlic chips 9.95
- Mixed Beans thai lime vinaigrette, ginger, carrots, candied peanuts 10.95 (GF/VGN)
- 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.