

Summer Lunch Farmer's Market



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

New England Corn & Clam Chowder roasted local sweet corn, garlic parmesan croutons, crispy bacon **13.95 (GFA)**

Harvest Summer 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/VGN)**

Summer 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 (GFA)**

Artisan Cheeseboard local honeycomb, golden raisins, sunflower seed crackers **20.95 (V/GFA)**

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)**

Stuffed Zucchini Blossoms tempura fried, ricotta, mascarpone and parmesan cheese, tomato and peach gazpacho **17.95 (V)**

Heirloom Tomato BLT Salad plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast **15.95 (GFA)**

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, grilled asparagus, pecorino romano **19.95 (V)**

Roasted Zucchini and Heirloom Cherry Tomato Flatbread ricotta, mascarpone, and parmesan cheeses, pesto, basil **18.95 (V)**

Pepperoni Flatbread local artisanal pepperoni, local burrata, pickled jalapeño, baby arugula, basil **19.95**

Oceans & Fields

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)**

Hand Pressed Beef Burger Midwest 100% ground chuck, 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 (VGN/GF)**

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**

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, grilled asparagus, black garlic-miso puree, feta cheese, fingerlings, 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

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**

String Beans Thai lime vinaigrette, ginger, carrots, candied peanuts **10.95 (VGN/GF)**

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

Grilled Yellowfin Tuna 13⁹⁵

VGN - Vegan

V - Vegetarian

GF - Gluten free

GFA - Gluten free available

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.