

Summer Brunch Farmer’s Market



- Warm Buttered Cinnamon Roll strawberry-rhubarb compote , hot caramel sauce 13.95 (V)
- Chilled Tomato & Peach Gazpacho cucumber, roasted garlic, ginger, mint 10.95 (GF/VGN)
- New England Corn & Clam Chowder roasted local sweet corn, garlic parmesan croutons, crispy bacon 13.95 (GFA)
- Harvest Summer Chopped Salad strawberries, feta, asparagus, French beans, radish, cucumber, avocado, green goddess dressing, mint 15.95 (GF/V)
- Summer 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 (GFA)
- 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 peach puree, grilled peach and Jimmy Nardello salsa, fried green tomatoes, balsamic glaze 16.95 (V)
- 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

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)
- Short Rib Hash smoked 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, fingerlings, salsa verde 29.95
- Avocado Toast sourdough bread, toasted seeds, watermelon radish, crispy kale 13.95 (VGN) (add a poached egg+3)

Oceans & Fields

- Hand Pressed Beef Burger Midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce 21.95 (add bacon+2)
- Bacon, Egg & Cheese Sandwich French made croissant, Havarti dill cheese, Roots Steak sauce glazed bacon, green salad 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)
- Sweet Corn Ravioli assorted mushrooms, roasted garlic, spinach, vegan tree nut butter, basil 29.95 (VGN)
- Chicken Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 24.95
- Stir-Fried Pork & Soba Noodles roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro 28.95

Sides to Share

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

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.