

Summer Lunch

Farmer’s Market



- 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)**
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers **20.⁹⁵ (V)**
- Organic Kale Salad** house pickled cauliflower, watermelon radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.⁹⁵ (GF/V)**
- Summer Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables **15.⁹⁵ (V/GFA)**
- Wedge Salad** crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.⁹⁵ (GFA)**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps **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** peach puree, grilled peach and Jimmu Nardelllo salsa, fried green tomatoes, balsamic glaze **16.⁹⁵ (V/GFA)**
- Stuffed Zucchini Blossoms** tempura fried, ricotta, mascarpone and parmesan cheese, tomato and peach gazpacho **17.⁹⁵ (V)**

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)**
- Roasted Zucchini and Heirloom 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

- 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, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **24.⁹⁵**
- Organic Egg Frittata** Fulper farms ricotta, spinach, preserved tomato, pickled red onion, arugula salad **21.⁹⁵ (GF/V)**
- 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 (V)**
- Grilled Chicken Pita Pillow** hummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips **17.⁹⁵**
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan **28.⁹⁵ (GF)**
- Crispy Chicken Sandwich** gruyere, tomato, house-made b&b pickles, savoy cabbage ranch slaw, fries **18.⁹⁵**
- Heirloom Tomato BLT Salad** plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast **15.⁹⁵ (GFA)**
- Spiced Faroe Island Salmon Salad** young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion **25.⁹⁵ (GF)**
- 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)**
- 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)**

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

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 ncrease your risk of foodborne illness.