

Fall Dinner

Farmer’s Market



- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon **13.95 (GFA)**
- Chilled Tomato & Peach Gazpacho** cucumber, roasted garlic, ginger, mint **10.95 (GF/VGN)**
- Harvest Fall Chopped Salad** strawberries, feta, asparagus, French 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**
- Fall 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 (GFA)**
- Jerk Shrimp Tacos (3 pcs)** red cabbage, pickled red onion, avocado purée, chili salsa, cilantro **17.95 (GF)**
- Local Burrata** peach puree, grilled peach and Jimmy Nardello salsa, fried green tomatoes, balsamic glaze **16.95 (V)**
- 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)**
- Heirloom Tomato BLT Salad** plum puree, bacon lardons, arugula, sherry vinaigrette, grilled garlic toast **15.95 (GFA)**
- Stuffed Zucchini Blossoms** tempura fried, ricotta, mascarpone and parmesan cheese, tomato and peach gazpacho **17.95 (V)**

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, arugula, basil **19.95**

Oceans & Fields

- 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, agrodolce onions, baby carrots, snow and snap peas, hen of the woods mushroom **38.95**
- Seared Faroe Island Salmon** oyster mushrooms, mixed beans, julienne carrots, Thai lime vinaigrette, peanuts **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**
- 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)**
- Sweet Corn Ravioli** assorted mushrooms, roasted garlic, spinach, vegan tree nut butter, basil **29.95 (VGN)**
- Line Caught Seared Halibut** crispy fried polenta, hakurei turnips & greens, harissa, hen of the woods mushrooms **38.95**
- 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)**
- Broccolini 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 (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.