

Fall Brunch

Farmer’s Market



- Warm Buttered Cinnamon Roll** strawberry-rhubarb compote , hot caramel sauce **13.95 (V)**
- Roasted Eggplant, Red Pepper & Tomato Soup** sourdough fig jam grilled cheese bite **10.95 (V)**
- New England Corn & Clam Chowder** roasted local sweet corn, garlic parmesan croutons, crispy bacon **13.95**
- Harvest Fall Salad** young lettuces, port wine poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette **15.95 (GF/V)**
- Fall Hummus Board** heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables **19.95 (V)**
- Yogurt Parfait** banana, strawberry, dried blueberries, granola, Moscato d’asti sabayon, basil **15.95 (V)**
- Organic Kale Salad** young kale, roasted acorn squash, sun dried tomatoes, pickled cauliflower, feta cheese, radish and carrot, pumpkin seed vinaigrette **14.95 (V)**
- Local Yellowfin Tuna Tartare** avocado, deviled egg, sliced watermelon radish, filone crisps **20.95**
- 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** figs, Aleppo spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast **16.95 (V)**
- Marinated Beet Salad** arugula, pistachios, blood oranges, radish, gold and Chioggia beets, truffle oil, goat yogurt, chives **15.95 (GF/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, pecorino romano **19.95 (V)**
- Fig Flatbread** fig jam, Speck, duck fat potatoes, fontina cheese, rosemary **19.95**
- 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, acorn squash hash, crispy fingerling potatoes, 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**
- Sourdough Grilled Cheese** fig jam, fontina and Comté cheese, red endive & roasted eggplant, red pepper & tomato soup **16.95 (V)**
- Stir-Fried Pork & Soba Noodles** roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro **28.95**

Sides to Share

- Roasted Root Vegetables** carrot caramel **10.95**
- Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**
- Broccolini Caesar** fresh lemon, parmesan crumbs, garlic chips **9.95**
- Roasted Brussels Sprouts, Grapes & Shallots** caraway-mustard vinaigrette **10.95 (VGN)**
- Roasted Fingerling Potatoes** rosemary oil **10.95 (GF/VGN)**
- Acorn Squash Hash** **9.95 (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 increase your risk of foodborne illness.