

Fall Lunch Farmer's Market



- 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)
- Organic Kale Salad young kale, roasted acorn squash, sun dried tomatoes, pickled cauliflower, feta cheese, radish and carrot, pumpkin seed vinaigrette 14.⁹⁵ (V)
- Fall Hummus Board heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables 19.⁹⁵ (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

Oceans & Fields

- 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)
- Crispy Chicken Sandwich house-made b&b pickles, honey-mustard slaw, pickled jalapeño 20.⁹⁵
- Hand Pressed Beef Burger Midwest 100% ground chuck, aged cheddar, house-made b&b pickles, aioli, lettuce 21.⁹⁵ (add bacon+2)
- Grain Bowl sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried brussels sprout leaves 28.⁹⁵ (V)
- Grilled Chicken Pita Pillow hummus, avocado, tomato, cucumber, arugula, lemon-oregano dressing, sweet potato chips 19.⁹⁵
- Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan cheese 28.⁹⁵(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)
- Spiced Faroe Island Salmon Salad young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion 25.⁹⁵ (GF)
- Steak & Eggs flat iron steak, organic eggs, acorn squash hash, crispy fingerling potatoes, salsa verde 29.⁹⁵
- 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 (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)
- 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

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.