

# Winter Dinner

## Farmer’s Market



- New England Corn & Clam Chowder roasted local sweet corn, garlic parmesan croutons, crispy bacon 13.95
- Roasted Eggplant, Red Pepper & Tomato Soup sourdough fig jam grilled cheese bite 10.95 (V)
- Artisan Cheeseboard local honeycomb, golden raisins, pumpkin seed crackers 20.95 (V)
- Fall Hummus Board heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables 15.95 (V)
- 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 (GF/VGN)
- Wedge Salad crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue 15.95
- Crispy Rhode Island Calamari house-made pickled vegetables, pickled jalapeño, arugula, basil aioli 15.95
- Local Yellowfin Tuna Tartare avocado, deviled egg, sliced radish, filone crisps 18.95
- Jerk Shrimp Tacos (3 pcs) red cabbage, pickled red onion, avocado purée, chili salsa, cilantro 17.95 (GF)
- Local Burrata figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, filone toast 16.95 (V)
- Bang Bang Cauliflower sweet & sour glaze, fresno chiles, sesame seeds, scallions 15.95 (GF/VGN)
- Marinated Beet Salad arugula, pistachios, blood oranges, radish, gold & Chioggia beets, truffle oil, goat yogurt, chives 15.95 (GF/V)

## Flatbreads From Our “Fiero” Oven \*Gluten Free available\*

- Margherita Flatbread house-smoked mozzarella, crushed tomatoes, basil 17.95 (V)
- Local Mushroom Flatbread spinach, Fulper Farms ricotta cheese, 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, arugula, basil 19.95

## Oceans and Fields

- Sweet Corn Ravioli assorted mushrooms, roasted garlic, spinach, vegan tree nut butter, basil 29.95 (VGN)
- Chicken Katsu Salad mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno 28.95
- Glazed Prime Short Rib butternut-pumpkin puree, baby carrots, brussels sprouts, pomegranate 38.95
- Goffle Farms Boneless Chicken Parm local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia 32.95
- Grain Bowl sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried brussels sprout leaves 28.95 (V)
- Spaghetti Squash & Chicken Ricotta Meatballs charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan 28.95(GF)
- Line Caught Seared Halibut delicata squash, romanesco, cauliflower puree, romesco sauce, fennel-raisin compote 38.95 (GF)
- Stir Fried Pork & Soba Noodles roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro 28.95
- Grilled Filet Mignon potato & cauliflower gratin, roasted cippolini onions, red wine demi 45.95 (GF)
- Seared Faroe Island Salmon mushroom risotto, butternut squash, broccolini, lemon caper sauce 36.95 (GF)

### 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 and Shallots caraway-mustard vinaigrette 10.95 (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 15<sup>95</sup>
- Faroe Island Salmon 12<sup>95</sup>
- Jerk Shrimp 10<sup>95</sup>
- Grilled Chicken 12<sup>95</sup>

- 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.