

Summer Dinner



Farmer’s Market

- Corn & Clam Chowder** *New England style, brioche croutons, parsley, crispy bacon* 13.95
- Roasted Eggplant, Red Pepper & Tomato Soup** [V] *sourdough fig jam grilled cheese bite* 10.95
- Artisan Cheeseboard** [V] *local honeycomb, golden raisins, pumpkin seed crackers* 20.95
- Summer Hummus Board** [V] *heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables* 15.95
- Harvest Salad** [GF/V] *young lettuces, fresh strawberries, dried blueberries, radishes, Camembert cheese, rosé vinaigrette, toasted almonds* 15.95
- Organic Kale Salad** [GF/V] *young kale, acorn squash, sun dried tomatoes, pickled cauliflower, feta, radish and carrot, pumpkin seed vinaigrette* 14.95
- 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, toast points* 18.95
- Jerk Shrimp Tacos (3 pcs)** [GF] *red cabbage, pickled red onion, avocado purée, chili salsa, cilantro* 17.95
- Local Burrata** [V] *heirloom tomatoes, garlic croutons, pickled red onions, kalamata olives, capers, arugula-basil pesto, balsamic vinaigrette* 17.95
- Bang Bang Cauliflower** [GF/V] *sweet & sour glaze, fresno chiles, sesame seeds, scallions* 15.95
- Marinated Beet Salad** [GF/V] *arugula, pistachios, blood oranges, radish, gold & Chioggia beets, truffle oil, goat yogurt, chives* 15.95

Flatbreads from our “Fiero” Oven (gluten free available)

- Margherita Flatbread** [V] *house-smoked mozzarella, crushed tomatoes, basil* 17.95
- Local Mushroom Flatbread** [V] *spinach, ricotta cheese, pecorino romano* 19.95
- Zucchini & Tomato Flatbread** [V] *three cheeses, basil, pesto* 18.95
- Pepperoni Flatbread** *local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil* 19.95

Oceans & Fields

- English Pea Ravioli** [VGN] *baby carrots, young spinach, peas, vegan tree nut butter, broccoli pesto, basil* 29.95
- Chicken Katsu Salad** *mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno* 28.95
- Glazed Prime Short Rib** *corn, zucchini, leeks, potato, cherry tomatoes, spinach, frizzled onions* 38.95
- Grilled Filet Mignon** *crispy fried aligot potatoes, french beans, cipollini onions, red wine demi* 45.95
- Goffle Farms Boneless Chicken Parm** *local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia* 32.95
- Grain Bowl** [GF] [VGN] *quinoa, wild rice medley, beluga lentils, snow & snap peas, baby bok choy, kale, carrots, avocado* 28.95
- Zucchini Noodles & Chicken Ricotta Meatballs** [GF] *charred tomato sauce, basil, parmesan* 28.95
- Line Caught Seared Halibut** *creamy yellow grits, roasted corn, bacon vinaigrette, toasted bread crumbs, herb oil* 38.95
- Stir Fried Beef Filet Tips & Lo Mein Noodles** *roasted broccoli, Fresno peppers, green onions, ginger, heirloom garlic, cilantro* 28.95
- Seared Faroe Island Salmon** [GF] *zucchini fritters, Jersey corn, zucchini, flavor bomb tomatoes, beurre blanc* 36.95
- Hand Pressed Beef Burger (add bacon+2)** *midwest 100% ground chuck, aged cheddar, tomato, house-made b&b pickles, aioli, lettuce* 24.95

Sides to Share

|                                                                                                      |                                                                                         |                                                                   |
|------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------|
| <b>Sautéed Zucchini Noodles</b><br><i>garlic, flavor bomb cherry tomatoes, parmesan, basil</i> 10.95 | <b>Broccolini Caesar</b><br><i>fresh lemon, parmesan crumbs, garlic chips</i> 9.95      | <b>Hand-Cut Fries</b> [VGN]<br><i>sea salt</i> 9.95               |
| <b>Roasted Local Mushrooms</b> [GF/VGN]<br><i>black truffle oil</i> 13.95                            | <b>Roasted Asparagus</b> [V]<br><i>arugula &amp; basil pesto, parmesan cheese</i> 10.95 | <b>Hand Cut Truffle Fries</b> [V]<br><i>sea salt</i> 11.95        |
|                                                                                                      | <b>Roasted Fingerling Potatoes</b> [VGN]<br><i>rosemary oil</i> 10.95                   | <b>Avocado</b> [GF/V/VGN]<br><i>sea salt &amp; olive oil</i> 3.95 |

Add-Ons

|                              |                                  |                          |                              |                                     |
|------------------------------|----------------------------------|--------------------------|------------------------------|-------------------------------------|
| <b>Flat Iron Steak</b> 15.95 | <b>Faroe Island Salmon</b> 12.95 | <b>Jerk Shrimp</b> 10.95 | <b>Grilled Chicken</b> 12.95 | <b>Grilled Yellowfin Tuna</b> 13.95 |
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[GF] = GLUTEN FREE [V] = VEGETARIAN [VGN] = VEGAN

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.