

Winter Dinner

Farmer's Market



- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs **13.95 (GF)**
- Butternut Squash Soup** pumpkin seeds **10.95 (GF/VGN)**
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers **20.95 (V)**
- Hummus Board** warm pita pillow, feta cheese, roasted tomatoes, garden vegetables **15.95 (V)**
- Harvest Chopped Salad** acorn squash, jicama, blood orange, dried prune, cucumber, avocado, green goddess dressing **15.95 (GF/VGN)**
- Organic Kale Salad** house pickled cauliflower, radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**
- Wedge Salad** candied delicata squash, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.95 (GF)**
- 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** grilled radicchio, endive and arugula salad, candied quince, toasted almonds **16.95 (V/GF)**
- Bang Bang Cauliflower** sweet & sour glaze, fresno chiles, sesame seeds, scallions **15.95 (GF/VGN)**

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)**
- Harvest Fig Flatbread** smoked country ham, fresh figs, gruyère, arugula, fig jam **19.95**
- Pepperoni Flatbread** local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil **19.95**

Oceans and Fields

- Butternut Squash House-Made Ravioli** butternut squash filling, spinach, maple walnuts, sage tree nut butter & parmesan **29.95 (VGN)**
- Sweet Potato & Black Bean Chili** charred pepper purée, cauliflower, avocado, lime, corn tortilla **29.95 (VGN)**
- Pomegranate Glazed Prime Short Rib** sweet potato purée, Brussels sprouts, roasted carrots, frizzled onions, salsa verde **38.95**
- Griggstown Farm Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**
- Colorado Lamb Rack** toasted onion spaetzle, savoy cabbage, cipollini onions, mushrooms, gremolata, red wine demi **48.95**
- Line Caught Seared Halibut** crispy fried polenta, hakurai turnips & greens, harissa, hen of the woods mushrooms **38.95**
- Seared Filet Mignon** potato & cauliflower gratin, roasted cipollini onions, red wine demi **45.95**
- Seared Faroe Island Salmon** lentils, chanterelles, rainbow Swiss chard, truffle vinaigrette **36.95 (GF)**
- Seared Barnegat Bay Sea Scallops** celery root puree, Brussels sprouts, apples, fennel, fried capers, apple cider reduction **38.95 (GF)**

Sides to Share

- Local Brussels Sprouts** bacon with hot honey **10.95 (GF)**
- Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**
- Broccolini Caesar** fresh lemon, parmesan crumbs, garlic chips **9.95**
- Creamed Swiss Chard & Leeks** toasted breadcrumbs **10.95 (V)**
- 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)**
- Avocado** sea salt, olive oil **3.95 (GF/VGN)**

VGN - Vegan

V - Vegetarian

GF - Gluten free

Our menu is inspired by farmers, fishermen and artisan food producers.

We source seasonal, sustainable, antibiotic-free ingredients, while working closely with local farms and purveyors.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.