

Summer Dinner Farmer’s Market



- Old Fashioned Chicken Soup** wild rice, Swiss chard, garbanzo beans, parmesan cheese, herbs **13.95 (GF)**
- Artichoke and Summer Garlic Bisque** fried artichokes, brioche-gruyere croutons **10.95 (GFA/V)**
- Artisan Cheeseboard** local honeycomb, golden raisins, pumpkin seed crackers **20.95 (V)**
- Summer Hummus Board** fava, spinach & basil, warm pita pillow, feta cheese, garden vegetables **15.95 (V/GFA)**
- Harvest Summer Chopped Salad** strawberries, feta, asparagus, fava beans, radish, cucumber, avocado, green goddess dressing, mint **15.95 (GF/V)**
- Organic Kale Salad** house pickled cauliflower, radish, heirloom cherry tomatoes, carrots, pumpkin seed vinaigrette **14.95 (GF/V)**
- Wedge Salad** crispy fried shallots, cherry tomatoes, bacon, Fulper Farm feta, pickled red onions, buttermilk blue **15.95 (GFA)**
- 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 & arugula salad, apricots, 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, grilled asparagus 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

- Mushroom Bolognese** house-made pappardelle, tomato, garlic, mozzarella cheese, basil **29.95 (V)**
- Chicken Katsu Salad** mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno **28.95**
- Glazed Prime Short Rib** creamy polenta, agrodolce summer onions, baby carrots, snap peas, hen of the woods mushroom **38.95**
- Goffle Farms Boneless Chicken Parm** local burrata, heirloom tomatoes, grilled romaine, parmesan focaccia **32.95**
- Grain Bowl** wild rice medley, quinoa, avocado, roasted broccoli, heirloom cherry tomatoes, snow and snap peas **28.95 (V)**
- Sauteed Soft Shell Crabs** toasted orzo and grilled vegetable salad, cherry tomatoes, charred lemon and bronze fennel vinaigrette **38.95**
- Zucchini Spaghetti & Chicken Ricotta Meatballs** charred tomato sauce, parmesan **28.95 (GF)**
- Grilled Pork Chop** toasted onion spaetzle, savoy cabbage, cipollini onions, mushrooms, gremolata, red wine demi **38.95**
- Line Caught Seared Halibut** crispy fried polenta, hakurai turnips & greens, harissa, hen of the woods mushrooms **38.95**
- Vegetable Stir Fry** cauliflower rice, broccoli, red pepper, cherry tomato, carrot, scallion, mushroom, ginger, garlic, cilantro, sesame **25.95 (VGN)**
- Seared Filet Mignon** potato & cauliflower gratin, roasted cippolini onions, red wine demi **45.95 (GF)**
- Seared Faroe Island Salmon** oyster mushrooms, mixed beans, julienne carrots, Thai lime vinaigrette, peanuts **36.95 (GF)**

Sides to Share

- Grilled Asparagus** black garlic-miso puree, feta cheese **10.95 (GF)**
- Roasted Local Mushrooms** black truffle oil **13.95 (GF/VGN)**
- Broccolini Caesar** fresh lemon, parmesan crumbs, garlic chips **9.95**
- Mixed Beans** Thai lime vinaigrette, ginger, carrots, peanuts **10.95 (GF/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)**
- 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

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.