SMALL PLATES

ASSORTED OLIVES orange, garlic, red pepper flakes 7
ORGANIC ALMONDS roasted & spiced 6
HAMACHI CRUDO grapefruit, jalapeño, celery, chive oil 16
WILD PINK SHRIMP CURRY coconut milk, garbanzo beans, lime, scallion 15
CRISPY PEARL RICE shishito peppers, garlic, soy, ginger 13 add farm egg 1

SALADS

BABY KALE pine nuts, currants, pecorino, lemon, olive oil 14

ARUGULA SALAD shaved fennel, apple, walnuts, champagne vinaigrette 16

CHICKPEA CAESAR SALAD grilled romaine, parmesan, herb croutons, lemon-chickpea dressing 15

FARMERS MARKET seasonal greens, vegetables, sunflower seeds, sherry shallot vinaigrette 16

ROASTED SHRIMP spiced almonds, quinoa, avocado, golden raisins, white balsamic 21

GRILLED CHICKEN market greens, carrot, cabbage, daikon radish, sesame seeds, ginger dressing 19

VEGETABLES

SWEET PEA GUACAMOLE warm tostada, cilantro & lime 11

CAULIFLOWER HUMMUS market popcorn, toasted seeds, red onion, grilled free bread 15

VEGETABLE CRUDITE mint raita & roasted red pepper hummus 16

JAPANESE PUMPKIN SOUP roasted ginger, white miso, crème fraîche, toasted seeds 13

BEETS & CARAMELIZED FENNEL pickled pearl onions, watercress, thyme-mustard dressing 13

MUSHROOMS & WILTED ESCAROLE hen of the woods, olive, parmesan 16

ROASTED SWEET POTATOES smoked sea salt & olive oil 8

CHARRED BROCCOLI spicy carrot remoulade, carrot chips 10

MAINS

CAVATELLI ALLA NORMA pomodoro tomatoes, sheep's milk feta, japanese eggplant 14 | 20
CHIPOTLE PORK CARNITAS TACOS kimchi apple, butternut squash, black beans, avocado crema 20
GRASS-FED DOUBLE BURGER vermont cheddar, bacon, lettuce, tomato, special sauce 19
LOCAL ATLANTIC SEA BREAM brussels sprouts, wild rice, parsley-butter jus 26
SLOW COOKED SALMON watercress pistou, roasted radishes, bok choy 29
CHARRED ACORN SQUASH AND QUINOA savoy cabbage, wilted baby kale, spiced almonds 21
HERB ROASTED ORGANIC CHICKEN carrots, yogurt ranch 26
GRILLED GRASS-FED SIRLOIN STEAK roasted potatoes, vidalia onion puree, fresh horseradish 36