

lunch + dinner



market table

first

- Brooklyn Burrata & Grapes arugula, toasted almonds, charred baguette 16
- Butter Lettuce Salad watermelon radish, pumpernickel croutons, green goddess 15
- Marinated Eckerton Hill Farm Heirloom Tomatoes basil, balsamic, feta, crispy onions 17
- Tacos de Camaron grilled gulf shrimp, house-made corn tortillas, cabbage slaw, mango salsa, chipotle aioli 11/22
- Peekytoe Crab Spaghetti green chilies, melted anchovy, toasted lemon-garlic breadcrumbs 18/28
- Orecchiette spicy soppressata, rapini, kale, pesto, tomato provençal 16/26
- Fluke Crudo* yuzu ponzu, puffed rice, shiso 19

second

- Hanger Steak* chive mashed potatoes, bordelaise 38
- Faroe Island Salmon* succotash, arugula, artichoke chips 34
- Sautéed Nova Scotia Halibut wilted lettuce, glazed carrots, pistachio pesto 38
- Crispy Pan Roasted Bell & Evans Half-Chicken sweet potato salad, bok choy, hazelnut brown butter 32
- Farmhouse Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Herbed Ancient Grain Bowl slow roasted vegetables, green yogurt, crispy quinoa 22
- Hampshire Pork Porterhouse* toasted farro, shaved fennel, black olives 36
- Fish Po'boy Sandwich spicy bun, zesty caper remoulade, fries 26

for the table

- Charred Corn Off The Cob chipotle aioli, lime, cotija 14
- Roasted & Spiced Carrots tahini, black sesame 11
- Sautéed String Beans heirloom tomato vinaigrette 12
- Old Bay Spiced Fries cocktail sauce 10

dessert 11 ea.

- Red Velvet Cupcakes cream cheese frosting
- Flourless Chocolate Cake dark chocolate ganache, espresso gelato
- Mixed Berry Pie lemon thyme curd, ginger
- Gelato & Sorbet two scoops

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

cocktails 16 ea.

Lavender Fields vodka, lavender, lemon

Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt


Puddle Jumper gin, rondo, strawberry liqueur, lemon, plum bitters

Furiosa mezcal, orgeat, agave, lime, tajin

wines by the glass

 organic  biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy	12/48
Rosé Frizant Mas de Daumas Gassac, 2018, Languedoc, France 	16/64
Brut Blanc de Blancs Pierre Moncuit 'Hugues de Coulmet', NV, Côte de Sézanne, France	25/100

rosé

Provence Rosé Commanderie de la Bargemone, 2019, Provence, France	15/60
Touriga Nacional Rosé Arnot-Roberts, 2019, Lake County, California	20/80

white

Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy 	13/52
Riesling Brooks, 2017, Willamette Valley, Oregon 	13/52
Chardonnay Porter Bass 'Poco a Poco', 2018, Mendocino County, California 	16/64
Saumur Blanc Château du Hureau 'Argile', 2018, Loire Valley, France 	16/64
Sancerre Domaine Reverdy-Ducroux 'Les Vignes Silex', 2019, Loire Valley, France 	19/76

red

Sangiovese La Gerla 'Poggio gli Angeli', 2017, Tuscany, Italy 	13/52
Little Owl Rosso Di Giovanna, 2016, Sambuca di Sicilia, Sicily 	15/60
Malbec ~served chilled~ Traslapedra, 2018, Paraje Altamira, Argentina	16/64
Moulin-à-Vent Yohan Lardy 'Les Michelons', 2018, Beaujolais, France 	16/64
Pinot Noir Evesham Wood, 2017, Eola-Amity Hills, Oregon 	18/72
Cabernet Sauvignon Hardin, 2017, Napa Valley, California	20/80

beer

Anchor Porter, California	8	Sam Smith Nut Brown Ale, England	9
Bell's 'Two Hearted' IPA, Michigan	8	Narragansett Lager, Rhode Island	7
Clausthaler Non-Alcoholic, Germany	7	Six Point Sweet Action, New York	8
Ommegang Pale Sour Ale, New York	10	Allagash White, Maine	9
Rothaus Pils Tannenzäpfle, Germany	9		

