

lunch



first

- Red Romaine Lettuce ricotta salata, black radish, pine nuts, strawberry vinaigrette 16
- Arugula-Watermelon Salad burrata, snap peas, heirloom tomato, pickled rind, lemon vinaigrette 18
- Spicy Grilled Shrimp Taco corn tortilla, cabbage slaw, pickled fresno chilies, mango salsa, chipotle aioli 11/22
- Tacos Mañanero black beans, guacamole, scrambled organic eggs, cheddar, salsa ranchera 8/16
- Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herb 16
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 *add fried egg +3*
- Crispy Calamari Salad creamy coriander dressing, chicories, pickled red onions 17
- Chilled Corn Soup jonah crab, kohlrabi, marinated peaches, aleppo 17

market lunch 19

one protein + three vegetables

choose one

Herb Omelette

Spiced Gulf Shrimp

Grilled Faroe Island Salmon

Herb & Garlic Grilled Chicken Cutlet

choose three

Yellow Squash

Shiitake Mushroom Caps

Grilled Baby Carrots

Roasted Sunchokes

Grilled Asparagus

Herbed Quinoa

second

- Black Garlic Cavatelli spicy sausage, cherry tomato, ricotta, herb bread crumbs 25
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Grilled Faroe Island Salmon* grenada pepper coulis, grilled asparagus, mizuna, peach relish 26
- Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Artichoke & Mushroom Barigoule white wine braised, roasted pepper, herb quinoa, cremini chips 27
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, roasted red peppers, croutons 18
- Fava Bean Risotto trumpet mushroom, parsley pistou 19 *sub shrimp +6 sub salmon +9*
- Mushroom & Spinach Omelette feta, mixed green salad 17

drink specials

classic margaritas 2 for 16

tequila blanco, triple sec, demerara, lime

wines by the glass 2 for 14

house sparkling, white, rosé & red

siponey hard seltzer 5

rye whiskey, honey, lemon juice
& sparkling water

narragansett 5

rhode island

for the table

- Crispy Spinach Polenta tomato provençal 12
- Grilled Baby Carrots honey whipped ricotta, pistachio dukkah 14
- Grilled Asparagus green goddess, meyer lemon, garlic bread crumbs 13
- Market Crudités sunflower hummus, soft herbs 13
- Old Bay Fries cocktail sauce 10

chef de cuisine Patrick Ryan

sous chef Dana Denniston

coffee

Four J Coffee 4 Cold Brew 6 Cappuccino 5 Macchiato 5 Espresso 4 Latte 5

cocktails 17 ea.

Till Dawn vodka, lemon, campari, orange

Moonstruck empress gin, alb vodka, lillet, lichi li, lychee ice

Rosé Sangria rosé, strawberry, orgeat, orange blossom, lemon

El Fantasma mezcal, elderflower, lime, grapefruit, black lava salt

Passion Pit rum, barrows ginger liqueur, lime, passion fruit, ginger beer

Ch-ch-ch-cherry Bomb bourbon, allspice dram, cherry heering, lime

Hello Darling collective arts rhubarb hibiscus gin, rhubarb, cucumber tonic

The Upper Hand tequila, casoni, lemon, orange, ancho reyes, apricot liqueur, egg white

Graceland bacon peanutbutter washed bourbon, marshmallow liqueur, banana liqueur, walnut bitters, smoked with pecan wood

tea · juice · soda 5 ea.

Iced Tea · Lemonade · Arnold Palmer

OJ · Grapefruit · Cranberry

Hot Mighty Leaf Teas

Coke · Diet Coke

Ginger Ale · Sprite

wines by the glass

 organic  biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 14/56

Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France  18/72

rosé

Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64

Gamay Rosé Edmunds St. John 'Bone-Jolly', 2021, El Dorado County, California  17/68

Pinot Noir Rosé Rocamadre, 2021, Mendoza, Argentina 14/56

orange

Torrentés Via Revolucionaria 'Brutal', 2019, Mendoza, Argentina 18/72

white

Albariño Granbazan 'Etiqueta Verde', 2020, Rias Baixas, Spain 15/60

Riesling Trocken Gunderloch 'Estate vom Roten Schiefer', 2019, Rheinhessen, Germany  16/64

Sancerre Sylvain Bailly 'Terroirs', 2021, Loire Valley, France 18/72

Chenin Blanc ~ Vouvray Sec Domaine Champalou, 2020, Loire Valley, France 17/68

Chardonnay Camp, 2021, Sonoma County, California  16/64

red

Gamay ~ Beaujolais Domaine Charnay, 2020, Beaujolais, France ~ served chilled  14/56

Pinot Noir Landform, 2019, Willamette Valley, Oregon  18/72

Barbera d'Alba Punset, 2020, Piedmont, Italy  14/56

Grenache Blend Le Roc des Agnes 'Segna De Cor', 2019, Côtes Catalanes, Roussillon, France  17/68

Little Owl Rosso Di Giovanna, 2019, Sambuca di Sicilia, Sicily  15/60

Bordeaux Blend ~ Médoc Château Sipian, 2019, Bordeaux, France 18/72

beer

Torch & Crown Fruited Sour New York 12 Victory Prima Pilsner Pennsylvania 8

Talea 'Playing Favorites' IPA New York 12 Doc's Draft Hard Apple Cider New York 8

Torch & Crown Hazy Session IPA 'Intersect' New York 10 Talea Hazy 'Sun Up' IPA New York 12

Athletic Brewing Co. Run Wild N/A IPA Connecticut 7 Rothaus Pils Tannenzäpfle Germany 9

Departed Soles 'GoodbIPA' New Jersey *GF 10 Torch & Crown 'Stoop' Lager New York 10