

lunch



first

- Baby Gem Lettuce green apple, pickled pears, radishes, blue cheese dressing, candied walnut 16
- 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
- Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions, peppers 17
- 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*
- Parsnip & Leek Soup pomegranate, crispy shallots, herb oil 14
- Butternut Carpaccio burrata, pumpkin seed granola, pickled currants, spiced maple 18

market lunch 19
one protein + three vegetables

choose one

- Herb Omelette
- Spiced Gulf Shrimp
- Faroe Island Salmon a la Plancha
- Herb & Garlic Grilled Chicken Cutlet

choose three

- Roasted Squash
- Brussels Sprouts
- Shiitake Mushroom Caps
- Roasted Sunchoke
- Grilled Baby Carrots
- Herbed Quinoa

second

- Wild Mushroom Risotto roasted maitakes, parsley pistou 19
- Mushroom & Spinach Omelette feta, mixed green salad 17
- Ricotta Cavatelli roasted shrimp, black kale, sautéed squashes, pistachio pesto 25
- Grilled Faroe Island Salmon* red kuri romesco, delicata squash, celery root, apple 26
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Cauliflower & Eggplant cremini mushroom purée, quinoa salad, sesame bok choy, sunchoke chips 26
- Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, roasted red peppers, croutons 18
sub shrimp +6 sub salmon +9

drink specials

classic margaritas 2 for 12
tequila blanco, triple sec, demerara, lime

modelito 2 for 5
mexican lager (7 oz.)

más cervezas 5 ea.
Pacifico, Mexico - or - Victoria, Mexico

wines by the glass 2 for 14

- sparkling
Prosecco, Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy
- white
Vinho Verde, João Portugal Ramos, 2019, Minho, Portugal
- rosé
Garnacha Rosado, Bodegas Olivares 'Finca Hoya de Santa Ana', 2020, Jumilla, Spain
- red
Nero d'Avola, Di Giovanna 'V.18 Vasca Diciotto', 2018, Sicily, Italy

for the table

- Crispy Polenta tomato provençal 12
- Sautéed Kale lemon oil, aleppo, garlic chips 11
- Brussels Sprouts crispy pancetta, pickled mustard seeds, sage 13
- Grilled Baby Carrots honey whipped ricotta, pistachio dukkah 14
- Old Bay Fries cocktail sauce 10

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

cocktails 16 ea.

- Doctor's Orders scotch, cardamaro, ginger, lemon, egg white
Melrose Vieux rye, sweet vermouth, calvados, spiced plum bitters
Solstice Spritz homemade cranberry sauce, chocci americano, lemon, prosecco
Mi-so Toasty spiced rum, toasted sesame & miso orgeat, warming spices, apple, black walnut bitters
Spruced Up greenhook gin, green chartreuse, zirbenz pine liqueur, rosemary, genepy, lemon
Marketini vodka, dolan blanc, house-made dikon brine, truffle wash
Furiosa mezcal, orgeat, apricot liqueur, lime, tajin rim
Hot Apple Cider add bourbon or spiced rum
Sage Advice (Smoked Old Fashion) great jones bourbon, orange, sage, smoked sage & cedar 18


wines by the glass

 organic  biodynamic

sparkling

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64
Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy *375ml 12/48






rosé

- Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64
Nebbiolo Rosato Oddero 'PRIDE United Vines', 2020, Piedmont, Italy  15/60

orange

- Trebbiano Ampeleia, 2019, Costa Toscana, Italy  18/72

white

- Fiano La Capranera, 2019, Campania, Italy  13/52
Sancerre Sylvain Bailly 'Terroirs', 2020, Loire Valley, France 18/72
Riesling Trocken Gunderloch 'Estate vom Roten Schiefer', 2019, Rheinhessen, Germany   16/64
Chenin Blanc L'Ecole No.41 'Old Vines', 2020, Columbia Valley, Washington  15/60
Chardonnay Arnot-Roberts 'Watson Ranch', 2019, Napa Valley, California  20/80

red

- Gamay ~ Beaujolais-Lantignié Rouge Jean-Paul-Dubost, 2019, Beaujolais, France  14/56
Pinot Noir Haden Fig, 2019, Willamette Valley, Oregon  18/72
Barbera d'Alba Punset, 2019, Piedmont, Italy  15/60
Rioja Crianza Biga de Luberry, 2016, Rioja, Spain 16/64
Little Owl Rosso Di Giovanna, 2019, Sambuca di Sicilia, Sicily  15/60
Bordeaux Blend ~ Médoc Château Sipian, 2019, Bordeaux, France 18/72

beer

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| Doc's Draft Hard Apple Cider, New York | 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 | Victory Prima Pilsner, Pennsylvania | 8 |
| Rothaus Pils Tannenzäpfle, Germany | 9 | Allagash White, Maine | 9 |

full wine list available upon request