



starters + soups

truffle frites / 16 GF
pub style curly fries, parmesan, white truffle oil

fried calamari / 18 GF
local squid rings + tentacles, rice flour dusted, baby arugula, pepper rings, sweet chili aioli

crispy cauliflower / 14 GF
rice flour dusted, asian citrus sauce

firecrackers / 12
braised chicken thigh meat, buffalo sauce, crumbled blue cheese, wonton wraps

wild mushroom souffle / 14 GF*
mascarpone cheese, fresh herbs, cheddar cheese curds, grilled crostini

farmhouse clam chowder / 10
crispy pancetta, fresh herbs, oyster crackers

from the garden

signature salad / 14 GF
mixed greens, roasted tomatoes, butternut squash, grilled asparagus, grilled zucchini, cilantro vinaigrette

spinach salad / 14 GF
hearts of palm, fresh blueberries, goat cheese, candied walnuts, bacon balsamic vinaigrette

classic caesar / 12 GF
romaine hearts, parmesan crisps, white anchovies, shaved parmesan

salad enhancements:
chicken * / 10, salmon * / 14, scallops * / 16, shrimp * / 12

executive chef albert cannito
sous chef daniel santiago

from the range

statler chicken * / 26
rosemary lemon jus, parmesan gnocchi, broccolini

beef short rib * / 32 GF
mascarpone polenta, beef bolognese, broccoli rabe

braised pork shank * / 34 GF
mashed sweet potatoes, fried brussels sprouts

chicken pot pie * / 22
grilled chicken breast, rustic vegetables, creamy gravy, buttermilk biscuit

turkey meatloaf * / 22
mashed yukon gold potatoes, grilled asparagus, homestyle gravy

pulled pork ragu * / 30
wild mushrooms, roma tomato sauce, fresh burrata, rigatoni

farmhouse burger * / 18
bibb lettuce, tomato, onion, cheddar cheese, roasted garlic aioli, bacon, brioche bun, curly fries, pickle spear

from the sea

maple thyme salmon * / 28 GF
charred brussels sprouts, mascarpone polenta

lobster puttanesca * / 32
fettuccini, capers, olives, anchovies, roma tomatoes

herb-crust scallops * / 34 GF
butternut squash puree, risotto, crispy pancetta

shrimp + grits * / 26 GF
grilled jumbo shrimp, grit cake, chorizo sausage, bell pepper and onion cayenne cream sauce

from the earth

pumpkin gnocchi / 24
wild mushrooms, wilted spinach, vegetable jus

black bean burger / 16
house-made patty, bibb lettuce, tomato, onion, roasted garlic aioli, brioche bun, curly fries, pickle

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy or a special dietary requirement, please inform your server.

GF indicates gluten free as prepared. GF* indicates gluten free without baguette. Ask your server if other items may be modified to be gluten free.