

SPECIALS

LUNCH

Monday & Tuesday

Egg White Frittata grilled broccoli, sunflower sprouts, avocado, radishes, evoo 14.00

Baja Fish Taco Salad market lettuce, charred corn, black beans, avocado, tortilla strips, jalapeño-lime dressing, pico de gallo, pan seared mahi mahi 16.00

Heirloom Tomato Club local heirlooms, Duke's mayo, Neuske's bacon, griddled bread, house chips 12.00

Wednesday & Thursday

Quiche Lorraine gruyere, Neuskes bacon, caramelized onion, served with mixed greens 13.00

Shrimp Panzanella sungold tomatoes, market lettuce, ciabatta, Dijon vinaigrette 16.00

Korean Fried Chicken Sandwich chopped slaw, sesame, chili aioli, house chips 14.00

Friday

Lots of Grain Bowl local kale, avocado, grapefruit, cherry tomatoes, sunflower seeds, sunny egg 13.00

Spicy Asian Chicken Salad pulled poached chicken, napa cabbage slaw, scallions, cilantro, spiced almonds 15.00

Grilled Summer Chicken Sandwich mozzarella, heirloom tomatoes, basil pesto, house bun, chips 15.00

Saturday & Sunday

Lots of Grain Bowl local kale, avocado, grapefruit, cherry tomatoes, sunflower seeds, sunny egg 13.00

Grilled Summer Chicken Sandwich mozzarella, heirloom tomatoes, basil pesto, house bun, chips 15.00

Fried Chicken & Waffles all natural buttermilk fried chicken, Belgian waffle, sriracha maple syrup 19.00

DINNER

Monday & Tuesday

Local Asparagus gribiche, chopped egg, fingerling chips 12.00

Pan Seared Salmon toasted freekeh, pickled cucumber, radishes, chermoula spice, Greek yogurt 21.00

Imported Radiatore Jersey corn, pancetta, roasted shiitakes, peperoncino 16.00

Wednesday & Thursday

Heirloom Tomato Salad creamy mozzarella, local basil, arugula 15.00

Hot Smoked Chicken bbq spice rub, street corn taco salad 18.00

Baja Shrimp Tacos achiote spiced shrimp, huitlacoche, avocado crema, cabbage slaw 17.00

Friday, Saturday & Sunday

Falafel hummus, cucumber tomato salad 9.00

Branzino smoked farro, pancetta, shiitake mushrooms, Jersey corn, heirloom cherry tomatoes 23.00

Grilled Skirt Steak summer beans, cherry tomatoes, ciabatta toast, chili oil, sesame tahini 24.00

Farm House Burger heirloom tomato, red onion, arugula, D'Ambert blue cheese, green goddess 18.00

We also feature a daily soup special!

Menu items subject to change.