

lunch



soup and salad

chili of the day, see server for details

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caprese salad, housemade mozzarella, basil, balsamic reduction 8

caesar salad, grilled romaine, house crutons, white anchovie, house caesar dressing 10

house spring mix, roasted fennel, pecorino, cherry tomato, candy walnuts 9

greek salad, mediterranean mix, red onion, olive, tomato, cucumber, greek dressing 9

wedge salad, romaine hearts, cured egg yolk, pork belly, pickled onion, house ranch 12

chicken 4oz 5 salmon 4oz 8 filet 4oz 12 shrimp 4oz 9

market table

egg trio, scotch egg, lobster deviled egg, pickled egg 14

mussels, garlic, white wine, shallots, bruschetta, smoked chorizo 12

BFM, fresh mozzarella stuffed meatball, marinara, shaved pecorino 9

tobacco onions, lightly battered, house seasoning 7

empanada of the day, see server for details

morning toast, seared scrapple, farm egg, house hot sauce 8

roasted pepper hummus, house crostinis and veggies 9

seared wild ahi tuna, sesame crusted, house wasabi, sesame oil 16

calamari, asian slaw, sweet chili ginger dressing 12

whole wheat flatbreads 14 gluten free pizza crust +2

fresh mozzarella, roma tomatoes, fresh basil, pine nuts

three little pigs, house cured pork belly, pepperoni, sausage

feta, spinach, pine nuts, tomato, roasted red pepper, olive tapenade, balsamic glaze

sandwiches served with fries, root chips or side house salad gluten free bun +2

grilled free-range chicken, super slaw, bibb lettuce, citrus aioli 9

organic beer battered wild cod, super slaw, bibb lettuce, remoulade 10

BLT, candied bacon, heirloom tomato, bibb lettuce, lime cilantro aioli 8 add egg +1

*burger, farm egg, caramelized onion, fried green tomato, bibb, lime cilantro aioli 12

turkey, tomato, lime cilantro aioli, candy bacon, swiss 9

vegan burger, blackberry ketchup, tobacco onions 10

salmon burger, spinach, anchovy aioli 15

new england style lobster roll, lobster salad 16

pork belly, turkey, coleslaw, white cheddar goat cheese 10

Lunch entrees

lobster macaroni and cheese, beer cheese, chanterelle mushrooms 18

braised grass-fed short ribs, root beer reduction, sweet potato mash 16

eggplant neapolitan, tomato, house made mozzarella, balsamic drizzle, tomato syrup 12

desserts see server for today's house desserts

mission statement we strive for all organic ingredients whenever possible, with all of our beef products coming from local, grass-fed farms. Our chicken and pork products are all-natural with no steroids or pesticides and we have local, organic eggs. Our produce is about 80 percent organic with the rest of our ingredients being non-gmo and we are constantly searching for ingredients to improve the source and quality

foh manager travis van pelt

executive chef jason krisher

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.