



GARDEN VEGETABLES

farm vegetable crudites & whipped romesco 19

PETITE LETTUCES

shaved vegetables, maple vinaigrette, sunflower crumble 16

RADICCHIO

garlic crouton, balsamico, parmigiano 16

DELICATA SQUASH

tahini, endive, pomegranate, hazelnut dukkah 18

GIOIA BURRATA

heirloom tomato, farm basil, saba 24

PROSCIUTTO DI SAN DANIELE

heirloom squash butter & country bread 26

FRITTO MISTO

local seafood, farm vegetables, peperoncini, basil aioli 34

BLACK TRUFFLE BURGER

"french onion", truffle aioli, gruyere, brioche 35

LOBSTER ROLL

farm lettuce, brioche, lemon 48

BEER BATTERED FISH

farm lettuce, brioche, lemon 29

CRISPY CHICKEN

farm tomato, gioia stracciatella, genovese basil, ciabatta 25

BLACK ANGUS STRIPLOIN

grilled 6oz striploin, chicories, fingerling, anchovy, parmigiano 32

HEN OF THE WOODS FLATBREAD

english peas, preserved lemon, mint crème fraîche 22

CHATHAM MUSSELS

'nduja, white wine, genovese basil 24

LOCAL CATCH

locally caught seafood & seasonal farm produce mp.

CAPE COD LOBSTER

grilled 1.5 lb. lobster, calabrian chili, citrus, farm greens mp.

FAIRY TALE EGGPLANT

*aged sherry, golden raisin,
mint 14*

SHISHITO PEPPERS

lemon & pecorino 10

HEIRLOOM BEETS

*strawberry, pine nut, basil,
goat cheese 17*

twenty percent gratuity will be added to check for parties of eight or more

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*