THE VERANDA

HUMMUS
olive jam, shatta, herbs, farm vegetables, pita. 19

CUCUMBER
cucumber variations, halloumi, harissa vinaigrette, sesame. 17

KALE SALAD
gorgonzola, balsamic glaze, lemon-anchovy vinaigrette, garlic crunch, marigold. 16

LITTLE GEM SALAD
confit tomato, focaccia crumbs, buttermilk dressing. 18

GIOIA BURRATA
tomato varieties, smoked sunflower seeds. 24

TUNA NICOISE
olive, tomato, charred pepper, compressed cucumber, pickled shallot, caper-anchovy vinaigrette. 29

FRIED CALAMARI
calabrian chili aioli, pickled shishito peppers. 34

TRUFFLE BURGER
double patty, truffle cheese, truffle aioli, summer truffle, truffle fries. 45

LOBSTER ROLL
farm lettuce, brioche, lemon, fries. 48

TURMERIC BATTERED FISH
farm lettuce, brioche, sauce gribiche, lemon, fries. 29

CHICKEN SHAWARMA
cucumber, tomato, pickled onion, dill yogurt, house pita, fries. 25

BLACK ANGUS STRIPOIN
grilled 6oz striploin, kale, fingerling, anchovy, parmagiano. 32

PARISIAN GNOCCHI
eggplant cacciatorre, peppers, balsamic gel, basil pistou. 25

CHATHAM LITTLENECKS
hearth roasted, sauce puttanesca, pecorino, olive oil, pita. 26

LOCAL CATCH
locally caught seafood & seasonal farm produce. MP

LOBSTER BUCATINI
farm greens and herbs, calabrian chili oil, orange gremolata. 48

FARM TOMATO
aged sherry, maldon salt. 9

SHISHITO PEPPERS
caesar aioli, lemon. 10

HEIRLOOM BEETS
strawberry gel, almond, mint, goat cheese. 17

FARM FOCACCIA
maldon salt, farm herb oil. 12

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.