

HARVEST MENU

We proudly partner with local farms to bring you the freshest flavors of the season. This week we're featuring:

**Four Town Farm, Schartner Farm,
Rhode Island Mushroom Company, Cato's Corner**

SMALL PLATES

BAKED GNOCCHI

parsnip cream, pecorino, black pepper, house breadcrumbs **16.**

Brand Bros "Pur", Muller-Thurgau, Pfalz DE 10.

ROASTED RHODE ISLAND MUSHROOM TART

butter-roasted leeks, Cato Corner dairyere **15.**

Bodegas Lustau "Los Arcos" Amontillado, Jerez ES 10. (3oz)

SPICE ROASTED BUTTERNUT & PEAR

local honey & thyme, Cato's Corner Bloomsday soubise **16.**

Morenco "Strev", Moscato D'Asti, Piedmont IT 13.

LARGE PLATES

ROASTED RHODE ISLAND MUSHROOM TAGLIATELLE

garlic, olive oil, parmigiano reggiano **24.**

Azienda Biscaris, Frappato, Terre Sicilane IT 14.

CRAB & ROASTED APPLE-STUFFED WINTER FLOUNDER

braised Swiss chard, polenta, blood orange beurre blanc,

toasted almond **34.**

Domaine Zafeirakis, Assyrtiko, Tyrnavos GR 15.

