

HARVEST MENU

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

**Kitchen Garden Farm, Ward's Berry Farm,
Greenview Farm, Narragansett Creamery, Schartner Farm**

SMALL PLATES

CHIOGGIA BEETS & CITRUS

feta, fennel, sorrel, hazelnut **15.**

Arnaud Lambert, Cremant Rose, Loire FR 14.

ROASTED PEPPER & BURRATA

olive, almond, toast points **17.**

La Crema, Chardonnay, Sonoma Coast CA 15.

SWEET POTATO & DATE SOUP

crispy chickpeas, yogurt **10.**

Bodegas Langa "Pi", Garnacha Blanca, Calatayud SP 15.

LARGE PLATES

BRAISED BLACKBIRD FARMS PORK PAPPARDELLE

apricot & apple, peppercorn, pecorino romano **26.**

Four Graces, Pinot Noir, Willamette OR 15.

SEARED KAREN ELIZABETH SCALLOPS

roasted delicata, apple, bacon, sweet potato purée,

rosemary-cider beurre blanc **42.**

Jordan, Chardonnay, Sonoma CA 19.

