

DINNER

starters

DEVILED EGGS 🍴 7

aleppo chile powder, dijon, cape may sea salt

FORAGERS FARM SALAD 🍴 13

baby greens, olive dirt, sherry vinaigrette

CRISPY SUMMER SQUASH 🍴 14

chickpea batter, lemon aioli, pickled onion

EGGPLANT DIP 🍴 14

harissa, cilantro, cucumber & bell pepper crudité, sesame pita crisps

MARKET FISH CRUDO 17

pickled melon, chive, red anaheim & shishito peppers

BEER MUSSELS 18

fennel, chili flakes, witte beer broth, garlic toast



main course

BUTCHER'S CUT MP

black garlic, lemon, spinach & mushroom salad, crispy fingerling potatoes

GRILLED BERKSHIRE PORK CHOP 39

grilled stone fruits, shishito peppers, red polenta

PAN ROASTED DUCK BREAST 32

local eggplant, fonio pilaf, berry chutney

ROASTED CHICKEN 29

corn & broad bean succotash, house cured bacon, lemon pan sauce

FORAGERS BURGER 22

local pastured beef, jersey girl gouda, heirloom tomato, sesame brioche, crispy fingerlings

LAMB BOLOGNESE 27

house made pappardelle, tomato, local pastured lamb

PAPPARDELLE PANTESCO 🍴 26

house made pasta, capers, tomato & almond pesto

MARKET FISH MP

summer tomato salad, roasted carrots, english pea puree

PACCHERI PASTA BIANCO 28

littleneck clams, white wine, chili flakes, garlic butter

ROYAL TRUMPET MUSHROOM "PASTRAMI" 🍴 26

rye berry risotto, pickled mustard seeds, red cabbage, local baby greens

GRILLED ZA'ATAR VEGETABLES 🍴 24

eggplant, peppers & onions, golden lentils, hazelnut dukkah, cherry gastrique, ginger coconut yogurt

sides

corn & broad bean succotash 11 fingerling potatoes 9 rye berry risotto 🍴 15 red polenta 🍴 9

🍴 vegetarian 🍴 contains nuts

Culinary Director Dan Rothman Executive Chef Christian Piguave

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness