

## DINNER

### starters

#### DEVILED EGGS 🍴 7

aleppo chile powder, dijon, cape may sea salt

#### FORAGERS FARM SALAD 🍴🥜 13

baby greens, olive dirt, sherry vinaigrette

#### CRISPY ASPARAGUS 🍴 15

chickpea batter, lemon aioli, pickled spring onion

#### FAVA BEAN HUMMUS 🍴 12

pink peppercorn, fava leaves, whole wheat sesame pita crisp

#### BRAISED BEEF SOPES 🍴🥜 15

almond-oat griddle cake, local pastured beef, poblano salsa, crema, blood orange



### main course

#### BUTCHER'S CUT MP

roasted asparagus, grilled lemon, charred spring onion oil, crushed yukon gold potatoes

#### GRILLED BERKSHIRE PORK CHOP 39

roasted hakurei turnip, baby bok choy, carrot-kimchi sauce

#### PAN ROASTED DUCK BREAST 32

curried spring onion, fonio pilaf, rhubarb chutney

#### ROASTED CHICKEN 29

escarole, white beans, brown rice, 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

#### RAMP PAPPARDELLE 🍴 26

house made pasta, ramp & hemp seed pesto

#### MARKET FISH MP

red watercress, pickled green strawberry, barley salad, salsa verde

#### GOLDEN SPRING GNOCCHI 🍴 28

yukon gold potato-turmeric dumplings, spring peas, pimenton oil, sherry cream, toma celena

#### ROYAL TRUMPET MUSHROOM "PASTRAMI" 🍴🥜 26

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

### sides

roasted asparagus 🍴 11

fingerling potatoes 9

rye berry risotto 🍴🥜 15

barley salad 🍴 11

🍴 vegetarian    🥜 contains nuts

Executive Chef Edwin Albarracin Culinary Director Dan Rothman