

DINNER

starters

DEVEILED 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 purée, black rice cake

PAN ROASTED DUCK BREAST 32

curried leeks, fonio pilaf, fig-cranberry 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 FETTUCCINI 🍴 26

house made pasta, ramp & hemp seed pesto, roasted yellow peppers

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