



## BEETS AND CARROTS

### LUNCH/BRUNCH MENU

WE'RE PROUD TO USE NEW YORK STATE-GROWN AND CERTIFIED VEGETABLES FROM NORTH FORK, LONG ISLAND, AND AMISH PRODUCE FROM DUTCH MEADOWS FARM PARADISE.PA.

PANINI ON CIABATTA: (Choice of: BLT; 2 EGG OMELETTE; TOMATO-MOZZARELLA-BASIL) & MIXED SALAD	14.00
THREE ORGANIC EGG OMELETTE WITH FINE HERBS AND MIXED SALAD <b>V</b>	14.00
OLD CHARLESTON-STYLE SHRIMP AND GRITS WITH DUCK SAUSAGE AND RED BELL PEPPERS	20.00
BUCKWHEAT -QUINOA PANCAKES WITH BLUEBERRIES <b>V</b> , (ADD BACON \$2) <i>GLUTEN -FREE</i> ,	14.00
CRISPY POLENTA WITH MUSHROOMS, EGG, WILTED GREENS, AND BALSAMIC VINAIGRETTE <b>V</b>	18.00
FRENCH TOAST WITH MIXED BERRY COMPOTE, AND CINNAMON <b>V</b>	14.00
BRAISED SHORT RIB, GRILLED CHEESE SANDWICH WITH FIELD SALAD	20.00

### SOUPS

PUMPKIN SOUP WITH MUSHROOMS AND FRIED SAGE <b>V</b>	10.00
HEARTY RUSSIAN BORSCHT <b>V, VV</b> (ADD BEEF OR LAMB +\$3.00)	10.00
FARMERS' CHICKEN SOUP	12.00
CONEY ISLAND CLAM CHOWDER WITH TOMATO AND PANCETTA	16.00
GARDEN VEGETABLE MINESTRONE	10.00

### SALADS, AND APPETIZERS

HOUSE-MADE BLACK BREAD, CITRUS MARMALADE, CARROT BUTTER	4.00
HOUSE-MADE BEETS AND CARROTS HUMMUS, PITA BREAD, ROASTED CHICKPEAS <b>VV</b>	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE, AND HORSERADISH <b>V</b> ,	17.00
WINTER GARDEN VEGETABLES WITH COUSCOUS AND BASIL	16.00
MARYLAND CRAB CAKE WITH POMMERY MAYONNAISE	22.00

### PASTA (HOUSE-MADE) GLUTEN-FREE PASTA IS AVAILABLE

PUMPKIN MAC AND CHEESE WITH BACON AND BREADCRUMBS	22.00
RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA, AND ALMONDS, CHILIES (ADD DUCK SAUSAGE \$4)	22.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	24.00
COCOA CASARECCE WITH LAMB SHOULDER, KALE, RICOTTA, AND MINT	24.00
SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	24.00
POTATO GNOCCHI WITH ARTICHOKE BARIGOULE AND FRESH HERBS	26.00
CACIO E PEPE PRAWNS WITH FETTUCINE	26.00

### MAIN COURSE

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	26.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES AND CRANBERRY CHUTNEY	30.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00
SCANDINAVIAN SALMON BURGER WITH SLAW & DILL PICKLES	23.00