



## 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 BREAD: (CHOOSE: BLT, 2 EGG OMELETTE, TOMATO, MOZZARELLA, BASIL) & MIXED SALAD	14.00
	12.00
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
BISCUITS, EGGS, COUNTRY BACON, AND GRAVY	20.00
BUCKWHEAT -QUINOA PANCAKES WITH BLUEBERRIES <b>V</b> , (ADD BACON \$2) <b>GLUTEN -FREE</b> ,	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
SPINACH AND GOAT CHEESE FRITTATA	16.00
GLUTEN-FREE CHOCOLATE CHIPS NORDIC WAFFLES WITH CRANBERRY CREAM	14.00

### 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
GARDEN VEGETABLES MINESTRONE SOUP WITH PARMESAN AND CROUTONS	10.00
FARMERS' CHICKEN SOUP	12.00

### 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
FIELD SALAD, SOFT-BOILED EGG, AND TRUFFLE VINAIGRETTE	14.00

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

CORN CREAM SPAGHETTI WITH CHARD GREENS AND PARMESAN	21.00
RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEEF BUCATINI WITH SWISS CHARD, FONTINA, AND ALMONDS, CHILIES (ADD DUCK SAUSAGE \$4)	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN, AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, KALE, RICOTTA, AND MINT	24.00
SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	24.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	24.00
POTATO GNOCCHI WITH ARTICHOKE BARIGOLE 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
ROASTED SPRING VEGETABLE CASSEROLE WITH PARMESAN CHEESE AND BREADCRUMBS <b>V</b>	22.00