



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	14.00
OLD CHARLESTON-STYLE SHRIMP AND GRITS WITH DUCK SAUSAGE AND RED BELL PEPPERS	20.00
BUCKWHEAT -QUINOA PANCAKES WITH BLUEBERRIES (ADD BACON \$2). <i>GLUTEN-FREE</i> ,	14.00
CRISPY POLENTA WITH MUSHROOMS, EGG, WILTED GREENS, AND BALSAMIC VINAIGRETTE	18.00
FRENCH TOAST WITH MIXED BERRY COMPOTE	14.00
BRAISED SHORT RIB, GRILLED CHEESE SANDWICH WITH FIELD SALAD	20.00

SOUPS

RAMPS AND POTATO VELOUTE SOUP WITH HORSERADISH CREAM AND HIBISCUS VINAIGRETTE	12.00
HEARTY RUSSIAN BORSCHT V,VV (ADD BEEF +\$3.00)	10.00
FARMERS' CHICKEN SOUP	12.00
CONY ISLAND CLAM CHOWDER WITH TOMATO AND PANCETTA	16.00
GARDEN VEGETABLE MINISTRONE VV	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	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE, AND HORSERADISH	17.00
GARDEN VEGETABLES WITH COUSCOUS AND BASIL	16.00
MARYLAND CRAB CAKE WITH POMMERY MAYONNAISE AND FRESH LEMON GEL	22.00
MAINE LOBSTER ROLL WITH FRESH POTATO CHIPS	28.00

FRESH HOMEMADE PASTA

MAC AND CHEESE WITH BACON AND BREADCRUMBS	22.00
RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V	22.00
BEEF BUCATINI WITH SWISS CHARD, FONTINA, AND ALMONDS, CHILIES V (ADD DUCK SAUSAGE \$4)	22.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	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 FETTUCCINE	26.00
COCOA CASSARECCE WITH LAMB SHOULDER, KALE, RICOTTA, AND MINT	24.00
SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE V	26.00

MAIN COURSE

ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES AND CRANBERRY CHUTNEY	30.00
ORGANIC (AMISH) CHEESEBURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI	20.00
SCANDINAVIAN SALMON BURGER WITH SLAW & DILL PICKLES	23.00
BEEF STROGANOFF WITH MASHED POTATOES OR NOODLES	32.00
SALMON SLOW-COOKED INSPIRED BY GREEN VEGETABLES	32.00
SEAFOOD BOUILLABAISSSE WITH ROUILLE ON ROAST	28.00

VV-VEGAN OPTION AVAILABLE **V**-VEGETARIAN OPTION AVAILABLE