A picture containing arthropod, vegetable

Description automatically generated

**BEETS AND CARROTS**

**lunch 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 **13.00**

BLINI (CREPES) TOPPED WITH SOUR CREAM, DILL, AND LEMON **12.00**

THREE ORGANIC EGG OMELETTE WITH FINE HERBS AND MIXED SALAD **V**  **14.00**

OLD CHARLESTON STYLE SHRIMP AND GRITS WITH DUCK SAUSAGE AND RED BELL PEPPERS **18.00**

BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE **15.00**

BUCKWHEAT -QUINOA PANCAKES WITH BLUEBERRIES **V,(**ADD BACON $2) *GLUTEN -FREE,*  **14.00**

CRISPY POLENTA WITH MUSHROOMS, EGG, WILTED GREENS AND BALSAMIC VINAIGRETTE **V**  **18.00**

FRENCH TOAST WITH MIXED BERRY COMPOTE, AND CINNAMON **V 13.00**

BRAISED SHORT RIB, GRILLED CHEESE SANDWICH WITH FIELD SALAD **20.00**

SPINACH AND GOAT CHEESE FRITTATA **16.00**

**SOUPS**

PUMPKIN SOUP WITH MUSHROOMS AND FRIED SAGE **V** **10.00**

HEARTY RUSSIAN BORSCHT V,VV (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 **VV** **14.00**

BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH **V,** **15.00**

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V **20.00**

BEET BUCATINI WITH SWISS CHARD, MUSHROOMS, FONTINA AND ALMONDS ( ADD DUCK SAUSAGE $4) **20.00**

PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS **22.00**

COCOA CASARECCE WITH LAMB SHOULDER, GREEN BEANS. RICOTTA AND MINT **24.00**

SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES **22.00**

WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS **24.00**

PIMENTON FUSILLI WITH OCTOPUS, TOMATOES AND ALMONDS  **28.00**

**MAIN COURSE**

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE **24.00**

ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, TAPENADE AND GRANOLA **28.00**

ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE CUT FRIES **24.00**

VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI**VV 19.00**