



## 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	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



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BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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

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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> ,	16.00

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

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BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

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BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### SOUPS

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CRISPY POLENTA WITH MUSHROOMS, EGG, WILTED GREENS AND BALSAMIC VINAIGRETTE <b>V</b>	18.00
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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
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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
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SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	24.00
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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
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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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00





## 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	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## 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	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## 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	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## BEETS AND CARROTS

### lunch menu

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PANINI ON CIABATTA BREAD: (CHOOSE: BLT, 2 EGG OMELETTE, TOMATO, MOZZARELLA, BASIL) & MIXED SALAD	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## BEETS AND CARROTS

### lunch menu

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BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## BEETS AND CARROTS

### lunch menu

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PANINI ON CIABATTA BREAD: (CHOOSE: BLT, 2 EGG OMELETTE, TOMATO, MOZZARELLA, BASIL) & MIXED SALAD	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00



## BEETS AND CARROTS

### lunch menu

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PANINI ON CIABATTA BREAD: (CHOOSE: BLT, 2 EGG OMELETTE, TOMATO, MOZZARELLA, BASIL) & MIXED SALAD	14.00
BLINI (CREPES) STUFFED WITH FARMERS CHEESE AND LEMON	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
BAKED EGG BREAD BOWL WITH BACON AND MOZZARELLA CHEESE	16.00
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
SPINACH AND GOAT CHEESE FRITTATA	16.00

### 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> ,	16.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	22.00
BEET BUCATINI WITH SWISS CHARD, FONTINA AND ALMONDS	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, BROCCOLI, 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 BARIGOULE AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

### 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 CUT FRIES	25.00
VEGAN VEGGIE BURGER WITH FRIES AND ROASTED BELL PEPPER AIOLI <b>VV</b>	20.00