

SMALL PLATES & SHAREABLES

seasonal oysters * mignonette, horseradish cocktail sauce	3ea
gazpacho chilled tomato, cucumber, herbs	6
new england clam chowder bacon crumb, chives	6
kilt farm greens salad local greens, cucumber, cherry tomato, lemon vinaigrette	6
lime poached shrimp piquillo horseradish pesto, cilantro	9
kanpachi crudo * lemon, white balsamic, micro cilantro	9
pei mussels garlic, shallot, herbs, fresno chile, preserved lemon	9
ceviche * mango, coconut, serrano, lime, cilantro, tomatoes, taro chips	12
spicy tuna on crispy rice * sriracha aioli, sweet soy, serrano, radish, scallion	8
point judith calamari mediterranean-style, lemon oil, parmesan, kalamata olives, sambal	9
roasted fingerling potatoes whole garlic confit, olive oil	6
skillet mac & cheese cavatappi, aged cheddar, mascarpone, potato crunch	8
roasted golden beets sweet butter, maldon salt	6
brussels sprouts anchovy butter, shaved grana padano, pinenuts	6

EXPRESS LUNCH

starters

gazpacho	6
new england clam chowder	6
kilt farm mixed greens salad	6
grilled caesar salad	7

entrées

brussels sprouts & red quinoa salad	12
ahi tuna poke bowl	14
chef's farm farro bowl	12
smoked salmon tartine	14
grilled chicken caesar wrap	13
crispy thai fish tacos	12
fish & chips	14

1/2 sandwich combo

your choice of

shrimp po' boy,
turkey reuben, grilled ahi sandwich,
salmon tartine

with your choice of a starter

12.50

SALADS & BOWLS

add chicken 5 shrimp 6 salmon 7

grilled ceasar romaine, torn croutons, grana padano	10
wedge salad bacon, tomato, bleu cheese crumbles and dressing	11
brussels sprouts & red quinoa dried blueberries and cranberries, smoked almonds, shaved manchego	12
grilled palisade peaches & goat cheese arugula, crispy shallots, colorado honey vinaigrette, saba	12
lime poached shrimp cobb bacon, bleu cheese, egg, avocado, tomato, green goddess	16
ahi tuna poke bowl * kimchi rice, wakame, shiitake, mango, avocado, cucumber, furikake, sriracha aioli	14
salmon avocado bowl * local greens, sweet soy, daikon, carrot, crisp wonton	15
chef's farm farro bowl kilt farm veggies, champagne vinaigrette, fennel fronds	12

SANDWICHES *choice of chips, kohlrabi slaw or fries*

smoked salmon tartine * soft herb salad, baguette, jersey milk ricotta, pickled onion	14
popcorn shrimp po' boy split top bun, grilled corn remoulade, lettuce, tomato, slaw, spicy mayo	13
grilled ahi tuna sandwich * marble rye, green peppercorn aioli, spinach, tomato, onion jam, swiss	14
grilled chicken caesar wrap romaine, soft pita, grana padano	13
mile high burger * double patty, brioche bun, steel toe stout spread, fried hatch chili straws	15
turkey reuben roasted turkey, marble rye, local sauerkraut, swiss, thousand island	13
crispy thai fish tacos cilantro ginger slaw, sriracha aioli	12
new england lobster roll split top brioche bun, mayo, celery	27

ENTRÉES

atlantic salmon pan-seared, artichoke hearts, blistered tomatoes, caper berries, lemon beurre blanc	22
linguine & clams garlic, shallots, chili, spanish chorizo	16
barramundi pan-seared, bok choy, cantonese sauce	23
fish & chips cod, remoulade sauce	14