

START + SHARE

BREAD + BUTTER **v**
challah roll | tomato butter | sea salt \$6

BRUSSELS SPROUTS **GF**
maple dijon drizzle | crispy guanciale | aged pecorino | lemon zest \$13

RICOTTA + HONEY **v**
local honeycomb | whipped ricotta | lemon | apple-cranberry compote | microgreens | grilled focaccia \$14

BAKED BRIE **v**
crêpe phyllo | jalapeño honey | poached figs | crispy sage | sea salt | candied walnuts | grilled sourdough \$14

HOUSEMADE GIARDINIERA **v**
warm giardiniera | seared brun-uusto | grilled focaccia \$15

AHI TUNA TOSTADAS
ahi tuna | wonton | cucumbers | avocados | chili garlic soy sauce | fresno aioli | cilantro | pickled radish micro salad | sesame seeds \$24

CRAB CAKES
warm water crab | cajun remoulade | arugula-carrot slaw | pickled fresnos | avocado mousse \$23

GRILLED OCTOPUS **GF**
guajillo romesco | crispy fingerling potatoes | shaved fennel | crispy spiced chickpeas | almonds | lemon | microgreens \$26

CRISPY CHICKEN BAO BUNS
gochujang glaze | pickled red onion + marinated cucumber slaw | fresh cilantro | toasted sesame seeds | chili aioli \$17

GLAZED PORK BELLY
slow - braised + flash - fried pork belly | spiced korean glaze | sweet potato purée | wild mushrooms | pickled fresno | roasted cashews | microgreens \$17

CHIMI SIRLOIN STEAK **GF****Df**
8oz sirloin | roasted poblano chimichurri | maldon salt \$25

GREENS + BOWLS

add chicken +6 | shrimp +8 | salmon +10 | steak +18

FARMHOUSE SALAD **v** **GF**
napa cabbage + radicchio | orange supremes | fennel | toasted pepitas | crumbled goat cheese | apple cider vinaigrette \$16

GEM CAESAR
little gem | aged parmesan | toasted focaccia crumble | lemon zest | creamy caesar \$14

BEET + BURRATA SALAD **v** **GF**
roasted red + golden beets | frisée | creamy burrata | shaved apple | candied pecans | balsamic vinaigrette \$18

STEAK SALAD **GF**
6 oz sirloin steak | castelfranco | shoestring potatoes | pickled shallots | bleu cheese | tomato confit | charred scallion vinaigrette \$32

SALMON + FARRO BOWL
blackened salmon | tuscan kale | farro | roasted squash | pomegranate seeds | toasted hazelnuts | maple-dijon vinaigrette \$30

SHRIMP POWER BOWL **GF**
mediterranean shrimp | cilantro-lime brown rice | avocado | roasted red pepper | charred broccolini | lime | herb vinaigrette \$24

SOUTHWEST GRAIN BOWL **v** **GF**
quinoa + rice | grilled corn | bell peppers | nopales | onion | cotija | avocado mousse | cilantro \$18

MACRO GRAIN BOWL **GF****Df**
grilled chicken | baby kale | brown rice + quinoa | shaved carrot | dried cranberries | grilled artichoke hearts | avocado | almonds | lemon vinaigrette \$22



MAINS

BLACKENED SHRIMP + GRITS
creamy grits | tomato beer reduction | green onion | garlic | pickled fresno \$26

MEDITERRANEAN SEA BASS **GF**
pan-seared | fregula | mushrooms | charred broccolini | blistered tomatoes | mild curry sauce | microgreens \$45

PAN-SEARED ATLANTIC SALMON
pan-seared | pesto farro | grilled asparagus | orange marmalade | micro salad \$34

SOUTHERN FRIED CHICKEN
butter-milk marinated | jalapeño-smoked gouda grits | sautéed spinach | spiced honey | scallions \$25

PORK CHOP
house-blend brine | char-grilled | sweet potato purée | charred baby bok choy | apple-cranberry chutney \$36

PRIME HANGER STEAK **GF****Df**
crispy potatoes | garlic aioli | roasted poblano chimichurri \$42

TOMAHAWKS + TRUFFLE FRITES **GF**
bone-in filet medallions trio | chimichurri | white truffle oil | garlic aioli | parmesan \$39

SMALL BITES

add chicken +6 | shrimp +8 | salmon +10 | steak +18

FARMHOUSE SALAD **v** **GF**
napa cabbage + radicchio | orange supremes | fennel | toasted pepitas | crumbled goat cheese | apple cider vinaigrette \$9

GEM CAESAR
little gem | aged parmesan | toasted focaccia crumble | lemon zest | creamy caesar \$9

ROASTED TOMATO BISQUE **v**
basil | sourdough | croutons | herbs \$10

FRENCH ONION SOUP
caramelized onions | crostinis | whole milk mozzarella \$10

GRILLED BROCCOLINI **v**
brown butter | toasted almonds | aged parmesan | lemon zest \$8

ASPARAGUS **v**
seared | butter | lemon zest \$9

KENNEBEC FRIES **v** **GF**
house-made | herbs \$8

TRUFFLE FRIES **v** **GF**
aged parmesan | aioli | herbs \$10

CRISPY POTATOES **v** **GF**
garlic aioli | herbs \$10

WHIPPED POTATO PURÉE **v** **GF**
gold yukon potatoes | butter | herbs \$8

BAKED MAC + CHEESE **v**
cheddar mornay | herbed breadcrumbs | fresh herbs \$10

PASTA

add chicken +6 | shrimp +8 | salmon +10 | steak +18

CRISPY GNOCCHI **v**
potato gnocchi | creamy butternut squash | spinach | roasted figs | aged parmesan | toasted pepitas | whipped ricotta \$23

RISOTTO CARBONARA **GF**
creamy risotto | crispy pancetta | wild mushrooms | egg yolk | aged pecorino | crispy sage \$24

SAUSAGE + SQUASH ORECCHIETTE
house-made sausage | roasted squash | kale | calabrian chile | brown butter crema | lemon | aged parmesan \$26

SHORT RIB PAPPARDELLE
braised short rib | cream sauce | tomatoes confit | grana padano | crispy sage \$29

SANDWICHES

served with kennebec fries | add bacon +3 | egg +2 | avocado +3 | gf bun +3

SPICY BLACK BEAN BURGER **v**
black bean + quinoa | grilled onion | bibb lettuce | heirloom tomato | lemon aioli | avocado | brioche bun \$16

CAJUN CHICKEN SANDWICH
blackened chicken | provolone | arugula | heirloom tomato | avocado | chipotle aioli | toasted sourdough \$18

HOT HONEY CRISPY CHICKEN
house hot honey-glaze | house pickles | slaw | brioche bun \$18

151 BURGER
butcher's blend patty | bacon jam | cheddar mornay | garlic aioli | house pickles | toasted brioche \$20

DESSERTS

coffee | espresso | cappuccino | latte

RASPBERRY SORBET **v** **GF****Df**
raspberry compote | mint \$8

ESPRESSO GELATO **GF**
whipped cream | cocoa dust | orange zest \$8

PUMPKIN CRÈME BRÛLÉE **v** **GF**
spiced pumpkin custard | caramelized sugar | whipped cream \$8

BUTTER PECAN CHEESECAKE **v**
graham cracker crust | sea salt caramel | whipped cream \$10

TRIPLE LAYER CHOCOLATE CAKE **v**
milk + dark chocolate ganache | powdered sugar | vanilla bean ice cream | sea salt caramel \$12

MAPLE APPLE COBBLER **v**
caramelized apples | toasted pecans | cinnamon-oat streusel | vanilla ice cream \$14

BROWN BUTTER COOKIE SKILLET **v**
brown butter cookie | chocolate chips | vanilla ice cream | caramel | chocolate drizzle | baked to order: 15 minutes \$13

HAPPY HOUR + DAILY SPECIALS



Gluten Free = GF | Vegetarian = V | Dairy Free = Df

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.