

table snacks

- spring pea guacamole, warm crunchy tortillas
- gooey, spicy ham and cheese fritters
- roasted brussels sprouts, chipotle and poblano pesto
- patatas bravas, spicy-tangy sauce, rosemary aioli

light and bright

- long island fluke crudo, green chili dressing, crunchy rice, herbs
- chicken soup with vegetables and lime
- white asparagus, jalapeno coriander vinaigrette and hazelnut
- crunchy hearts of lettuce, sherry shallot vinaigrette
- chicory and strawberry salad, gorgonzola and basil
- add: hopper shrimp 15 organic grilled chicken 12 faroe island salmon 15**

golden & crispy

- spring pea empanadas with green chili yogurt
- spiced ground beef and celery root empanadas with tomato salsa
- crispy calamari, aji amarillo dipping sauce and green chili salsa
- hopper shrimp with sizzling garlic, chili oil
- charred octopus, smoked paprika creme fraiche, guajilo vinaigrette
- maitake mushrooms with goat cheese, fresno pepper vinaigrette

masa & tortillas

- 21 heirloom blue corn quesadilla with grilled ramps, morel mushrooms
- 18 and tomatillo salsa
- 18 roasted mushroom tacos, sour cherry mole, kale slaw
- 16 crispy gulf flounder tacos, aioli, cabbage-chili pickle
- 24 organic chipotle chicken tacos, crackling skin, grilled jalapeno salsa
- 24

brunch

- 22 churros, chocolate sauce
- 18 orange blossom conchas, seasonal preserves
- 32 norwich meadows farm eggs benedict with crispy corn tortillas, smoked ham
- 19 crunchy mexican spiced french toast with strawberries
- 19 huevos rancheros, norwich meadows farm eggs, fresh corn tortillas
- 10 nodine's apple smoked bacon

mains

- 18 organic arroz con pollo, crackling skin, lemon zest
- 18 add organic fried norwich farm egg
- 22 roasted spring vegetables with heirloom brown rice and salsa verde
- 22 beef tenderloin "burnt ends" with chimichurri
- 50