

## table snacks

- summer pea guacamole, warm crunchy tortillas
- tender green and yellow beans, charred tomato-chipotle salsa
- gooey, spicy ham and cheese fritters
- 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
- heirloom tomatoes, red onion, serrano chilis and sherry vinaigrette
- crunchy hearts of lettuce, sherry shallot vinaigrette
- summer squash and arugula salad, manchego, lemon vinaigrette
- add: hopper shrimp 15 organic grilled chicken 12 faroe island salmon 15**

## golden & crispy

- summer corn empanadas with lime creme fraiche
- 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

- heirloom blue corn quesadilla, squash blossom and tomatillo salsa
- roasted mushroom tacos, sour cherry mole, kale slaw
- crispy flounder tacos, aioli, cabbage-chili pickle
- organic chipotle chicken tacos, crackling skin, grilled jalapeno salsa

## brunch

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

## mains

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