

## **Appetizers**

SOUP OF THE DAY 8

Gilfeather turnip bisque, extra virgin olive oil, za'atar

FARMERS SALAD 6 / 8

Local field greens, shaved seasonal fruit & vegetables, soft herbs, sunflower seeds. Quince vinaigrette or our ranch dressing.

MAC & CHEESE 10

Cavatappi pasta, Cabot sharp cheddar, gratin

WEDGE SALAD 10

Crispy iceberg lettuce, blue cheese, bacon, brioche crouton, confit tomato

MEATBALLS 10

Black Angus beef meatballs, San Marzano tomato, Pecorino, Grilled Red Hen sourdough

ANCIENT GRAINS SALAD 11

Red quinoa, local brassica, Gilfeather turnip, chickpeas, frisee, lemon, olive oil, herbs from our garden

BANG-BANG SHRIMP 15

Tempora wild shrimp, bang-bang sauce, arugula, herbs, radish

## **Entrees**

SPICY KOREAN FRIED CHICKEN SANDWICH 14

Buttermilk fried chicken, our daikon kimchi, toasted Portuguese roll, kewpie mayo, our hot sauce, hand-cut fries

FOUR COLUMNS BURGER 14

Black Angus beef, Cabot cheddar, spicy mayo, red onion jam, arugula, toasted Portuguese roll, hand cut fries

'BOB'S BURGER' 18

Grilled Faroe Island Salmon, Cabot cheddar, spicy mayo, red onion jam, arugula, toasted Portuguese roll, hand cut fries

SPAGHETTI BOLOGNESE 22

Minted lamb bolognese, Pecorino

PAN ROASTED FAROE ISLAND SALMON 24

Potato puree, charred broccoli, caper brown butter

STEAK FRITES 26

15-day-aged 12 oz Black Angus New York Strip, hand-cut fries, arugula, our steak sauce

KUROBUTA PORK CHOP 28

Bone-in heirloom pork, rosemary roasted roma apple, Dutton's salt-roasted baby potatoes, mustard sauce

**Sides:** HAND CUT FRIES 3, TRUFFLE FRIES 9, FALAFEL 6