

**DINNER SPECIALS  
(CELEBRATING BLACK HISTORY MONTH)**

**MARKET SOUP**

Arkansas Dark Seafood Gumbo 10/12

**APPETIZERS**

Chopped Kale Salad 12  
w/ apples, raisins, ricotta salata & honey lemon vinaigrette

Citrus Fennel Salad 12  
w/ goat Cheese & chia seed toast

Hot Sauce Chicken Wings & Cauliflower 11  
w/ sweet potato chips

Country Pate 10  
w/ cranberry port jam & pickled winter vegetables

**ENTREES**

Braised Short Ribs & Anson Mill's Grits 24  
w/ mustard greens

Farmers Market Vegetable Platter 24  
w/ Broccoli, Baby Beets, Baby Carrots, Radishes, Roasted Baby Fennel, Roasted Baby Zucchini, Toasted Farro, sweet potatoes

Roasted Chicken & Gravy 24  
w/ collard greens, fried okra & candied yams

Organic Seared Rib-eye w/ Mushrooms & Onions 28  
w/ lard fried potatoes

Roasted Wild Cod & Little Neck Clams 24  
w/ yellow fingerling potatoes

Fettuccini w/ Wild Planet Tuna 21  
peppers, capers, olives, basil

**SPECIAL SIDES 7**

Rosemary & Bacon Mac & Cheese,  
Baked Sweet Potatoes w/Greek Yogurt & Dill,  
Candied Yams, Market Greens

\*All our beef, pork, and lamb is from NY State Pasture Raised  
Organic Meat \*\*Giannone Farms Chicken