

# Vegetarian Menu

## Petite Provençal

Imported French olives 6  
Handcrafted burrata 6

## First Courses

Leek and potato soup, leek beignets 10

ASF petite greens, shaved heirloom vegetables, 5 min 10  
sec organic hen egg , grilled whole wheat bread 11

Foraged mushroom arancini, Mornay sauce 8

ASF baby beets, local burrata, Bosc pear,  
candied walnuts, black olive sugar 11

## Main Courses

Butternut squash risotto, fried sage 22

Sautéed potato gnocchi, basil pesto, spinach, wild  
mushrooms, roasted red peppers, crispy zucchini 23

Vegetarian sandwich of roasted red peppers,  
sliced cucumber, pesto aioli, goat cheese,  
focaccia 10.5

## Side Dishes

Rosemary pommes frites 7  
House made assorted pickles 5

## Farm to Table

### APPLE STREET FARM

We are what we eat. Our food is a reflection of the land around us. The rustic simplicity of our cuisine is inspired by New England's proud agricultural and maritime heritage. We are grounded in the intent to marry the technique of Southern French cuisine with local, hearty and fresh ingredients. We define our philosophy as the "Salt of the Earth."

## Chef de Cuisine

Franco Carubia

**SEL  
DE LA  
TERRE**

Over 10 Years of Creative, Rustic  
Cuisine from Our Farm to Your Fork



**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

\*18% GRATUITY WILL BE ADDED TO ALL PARTIES 6 OR MORE