



Vegetarian Menu

Petit Goûter

- Eggplant, goat cheese purée, walnuts 6
- Curried chickpea olive oil emulsion 5
- Imported olives 6
- Tasting of all three petit goûter 10

First Courses

- Chilled heirloom tomato soup, cucumbers, mint, basil, roasted almonds 10
- Native corn-lavender soup, chili oil, crème fraîche 10
- Baked aged goat cheese, baby arugula, pine nuts, red onion; balsamic 12
- Grilled flatbread, cow's milk feta, caramelized onions, Black Mission figs, sage 11
- ASF spring greens, marinated heirloom tomatoes, handcrafted burrata; lemon-thyme vinaigrette 9

Main Courses

- Native corn risotto, foraged mushrooms, sautéed braising greens, truffled pecorino 22
- Handcrafted cavatelli, cilantro pesto, Foxboro Cheese Co fromage blanc, olive oil roasted almonds 22
- Niçoise salad, farm egg, pommes croquette; vinaigrette 15
- Handcrafted potato gnocchi, foraged mushrooms, baby tomatoes; handmade ricotta 22
- ASF heirloom tomato sandwich, marinated burrata, cilantro pesto, pickles; Kaiser roll 9.50

Side Dishes

- Ratatouille 8
- Rosemary pommes frites 6.95
- Sea salt roasted baby fingerling potatoes, parmesan 8
- Chickpea frites, spicy aioli 7
- Pommes Robuchon 7
- Choice of any three side dishes 21

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
Louis DiBiccari

Sous Chefs
Michael Bergin
Thomas Begani



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

