

BAR'CINO

CELEBRATING NEW ENGLAND AGRICULTURE

\$36 PER PERSON

FIRST COURSE

-choose one-

schartner farm broccoli
wrights dairy cheddar
farm egg, spec

grilled eggplant
sun dried tomato chutney
narragansnet creamery feta, pine nuts

langwater farm roasted radish
boquerones, lemon, parsley

SECOND COURSE

-choose one-

seared native fluke
roasted wards berry farm tomatoes, lemon, our kids farm basil

housemade farfalle
rhode island oyster mushrooms, corn, langwater farms garlic scape, parmesan

roasted pork shoulder
grilled kohlrabi, wards berry farm pickled onion, fresno chili butter

THIRD COURSE

-choose one-

peaches and cream
madeira poached peaches, mascarpone, pizzele crumble

hazelnut torta
whipped ricotta, verrill farms strawberries, honey comb



Monday-Wednesday June 24th-September 18th 2024

**menu subject to change throughout the summer harvest season*

**NEW ENGLAND FARMS
WE ARE PARTNERING WITH**

verrill farms, concord, ma
ri mushroom company, west kingston, ri
narragansett creamery, providence, ri
wards berry farms, sharon, ma
much and mystery farm, seekonk, ma
long lane farm, warren, ri
maine grains, skowhegan, me
langwater farms, north easton, ma
wrights dairy farm, north smithfield, ri
four town farm, seekonk, ma
schartner farm, exeter, ri
baffoni farm, johnston, ri
kitchen garden farm, sunderland, ma