



EVOLUTION SALAD

Evolution Salad (good to share) – local sustainably harvested sweet leaf lettuces with organic celery, organic carrots, toasted sesame seeds, Maine sea kelp and our house made ginger-tamari vinaigrette **\$9.50**

With a group? A family bowl feeds 6-8 people **\$44.00**

Take our evolution salad and add any combo of...

Veggies – oven roasted red peppers, organic red onions, Kalamata olives, organic mushrooms, organic spinach, rosemary, sundried tomatoes, caramelized organic onions, green pepper, fresh jalapenos, pineapple, oven-roasted fingerling potatoes, basil, sauteed peppers and onions **\$2.00**

Cheeses – Valley View Farms goat cheese, Great Hill Dairy blue cheese, Narragansett Creamery fresh mozzarella, whole milk mozzarella, parmesan, vegan cheese **\$3.75**

Meats – all-natural uncured pepperoni, slow-roasted pulled pork, free-range chicken, maple fennel sausage **\$4.75**

THE FLATBREAD SELECTIONS WITHOUT SAUCE

Our dough is made daily from 100% organic wheat that is milled into white flour with the wheat germ restored.

One large (16") flatbread is generally enough for 2-3 people.

Small gluten free crust available +\$6

	12"	16"
Cheese & Herb – whole milk mozzarella, parmesan, garlic oil, herb blend	\$13.25	\$17.50
Baked Potato – oven-roasted fingerling potatoes, organic spinach, whole milk mozzarella, parmesan, garlic oil, herb blend, topped with fresh scallions and lime-infused sour cream	\$16.75	\$24.25
Vermont Homemade Sausage – maple fennel sausage, sundried tomatoes, organic mushrooms, caramelized organic onions, whole milk mozzarella, parmesan, garlic oil, herb blend	\$17.25	\$25.25
Punctuated Equilibrium – Kalamata olives, Valley View Farms goat cheese, organic red onion, rosemary, oven roasted red peppers, whole milk mozzarella, parmesan, garlic oil, herb blend	\$16.75	\$24.25
add maple fennel sausage	+\$3.25	+\$5.00

Before placing your order, please inform your server if a person in your party has a food allergy.

THE FLATBREAD SELECTIONS WITH SAUCE

Medicine wheel – our wood- fired organic tomato sauce, whole milk, mozzarella, parmesan, garlic oil, herb blend add pepperoni	\$14.00 +\$3.25	\$18.75 +\$5.00
Pepperoni and Peppers – our wood-fired organic tomato sauce, all-natural uncured pepperoni, organic red onion, green pepper, whole milk mozzarella, parmesan, garlic oil, herb blend	\$17.50	\$24.00
Margherita – our wood-fired organic tomato sauce, Narragansett Creamery fresh mozzarella, parmesan, garlic oil, herb blend, topped with fresh basil and sea salt	\$17.25	\$25.25
Buffalo Chicken – buffalo sauce, free-range chicken, whole milk mozzarella, parmesan, garlic oil, herb blend, topped with fresh scallions and homemade ranch dressing	\$17.25	\$25.25
Flyin’ Hawaiian – your choice pulled pork or free-range chicken - BBQ sauce, organic red onion, pineapple, Valley View Farms goat cheese, whole milk mozzarella, parmesan, garlic oil, herb blend	\$17.75	\$26.75
Vegan – our wood-fired organic tomato sauce, caramelized onions, mushroom, organic spinach, Kalamata olives, garlic oil, herb blend add vegan cheese	\$14.75 +\$3.50	\$21.00 +\$4.75

FREE FORM FLATBREADS

Start with – a Plain Pizza Crust (includes garlic oil and herbs)

Choose a sauce – our wood-fired organic tomato sauce, BBQ sauce, buffalo sauce or no sauce

Now, select which toppings you’d like to add:

	12”	16”
Veggies – oven roasted red peppers, organic red onions, pineapple, Kalamata olives, organic mushrooms, organic spinach, basil, scallions, green pepper, oven-roasted fingerling potatoes, rosemary, fresh jalapenos, sundried tomatoes, caramelized organic onions, sauteed peppers and onions	\$2.25/ea.	\$3.75/ea.
Cheeses – whole milk mozzarella, Valley View Farms goat cheese, Narragansett Creamery fresh mozzarella, Great Hill Dairy blue cheese, parmesan vegan cheese	\$3.50/ea.	\$4.75/ea.
Meats – all-natural uncured pepperoni, maple fennel sausage, free-range chicken, slow-roasted pulled pork	\$3.75/ea.	\$5.00/ea.







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A 20% gratuity will be added to parties of 10 or more.

BEVERAGES FOR EVERYONE

Fresh Squeeze Maple Lemonade Iced or Hot	\$4.00	NOBL Beverages - Seabrook, NH Nitro Cold Brew Coffee	\$6.25
Raspberry Lime Rickey	\$8.25	Freshly Brewed Iced Tea	\$3.50
Captain Eli's Draft Root Beer	\$5.25	Arnold Palmer	\$4.00
Maine Root Sodas Root beer, Ginger Brew or Mandarin Orange	\$3.25	Shaw Farm Milk - Dracut, MA Whole White Milk or Chocolate Milk	\$3.25
Acoustic Java - Worcester, MA Hot Coffee	\$4.00	Honest Juice Apple or Fruit Punch	\$3.00
Real City Fountain Sodas Cola, Diet Cola, Ginger Ale, Lemon-Lime, Orange Cream	\$3.00	MEM Tea - Cambridge, MA Lemon-Chamomile, Moroccan Mint, English Breakfast, Crimson Berry, or Blue Flower Earl Grey	\$3.75

DESSERTS

Barbara's Brownie Sundae - warmed brownie served with 2 scoops of Shaw Farm's ice cream warm homemade Taza chocolate sauce and our maple whipped cream	\$9.50
  GF brownies available (plain GF brownie is vegan)	+\$2.00
  Peace of Mind Chocolate Whoopie Pie Sundae - warmed whoopie pie served with 2 scoops of Shaw Farm's ice cream, warm homemade Taza chocolate sauce and our maple whipped cream (plain whoopie pie is vegan) Ask about our seasonal whoopie pie	\$10.00
 Maine Root Float - Root Beer or Mandarin Orange soda with Shaw Farm's vanilla ice cream	\$6.25
 Scoop of Ice Cream - Shaw Farm's ice cream (<i>Ask about our seasonal flavor</i>) Make it a hot fudge sundae	\$3.25 \$4.00

Ask about our seasonal dessert!

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