



Rouge Tomate is proud to apply the principles of S.P.E.[®]
(Sanitas Per Escam).

S.P.E. is based on a genuine respect of ingredients and
the crafting of balanced dishes that naturally marries
extraordinary cuisine and authentic nutrition.

Rouge Tomate is committed to support local farms,
fisheries, and producers who employ sustainable prac-
tices : Hawthorne Valley Farms, Sheldon Farms, Sara-
toga Apple Orchard, Markristo Farms, Old Chatham
Shepherding Co., Lucky Dog Farms, Farm@Miller Cros-
sing, Union Square Greenmarket, Hepworth Farms.

Broccoli Potage	9	Farmhouse Cheddar Crisp, Fingerling Potato, Chile Oil
Leek and Potato Flatbread	11	Sheep's Milk Feta, Pine-Nut, Market Grape, Caper
East Coast Oysters	15	Pomegranate Mignonette, Crispy Ginger, Cilantro
Chatham Calamari	12	Chinese Broccoli, Cranberry Bean, Piment d'Espelette
Salad of Autumn Fruit and Chicory	12	Ewe's Milk Blue Cheese, Walnut, Fresh Pressed Cider, Vinaigrette
Baby Carrot Terrine	15	Peekytoe Crab, Tabouleh, Almond Vinaigrette
Chickpea Hummus	8	Baby Artichoke Salad, Panisse, Flat Bread Crisp
Fluke Tartar	14	Spaghetti Squash, Asian Pear, Mustard Oil, Wakame
Spanish Mackerel and Sweet Onion Flatbread	12	Taggiasca Olive, Roasted Pepper, Arugula, Fennel

Barley and Foraged Mushrooms

Pickled Garlic Scape, Parsley, Parmesan

16

Wild Striped Bass a la Plancha

Shellfish Chowder, Fennel, Celery

22

Market Squash Agnolotti

Farm Egg, Brussels Sprouts, Warm Mushroom Vinaigrette

15

Beet and Maine Lobster Salad

Goat's Milk Yogurt, Macadamia, Butter Lettuce, Grapefruit

27

Barnegat Light Sea Scallops

Heirloom Cauliflower, Foraged Mushroom, Pedro Ximénez

23

Venison Brochette a la Plancha

Bulgur Wheat, Dried Fruit Chutney, Minted Yogurt Raitta

24

Heritage Bred Chicken

Autumn Vegetable Fricassée, Quinoa, Chestnut, Cranberry

21

Executive Chef Jeremy Bearman

An 18% gratuity will be added for parties of six or more