



STARTERS

- Celery Root Soup** spring pea salad / brioche croutons **10**
- Georgia Bank Scallops** roasted tomato / peas / citrus / herb butter **17**
- Brussel Sprouts** tzatziki sauce / smoked paprika **12**
- Red Onion Fritters** local sour cream / chives **9**

SALADS

| chicken +7 | burger patty +10 | shrimp +10 | scallops +11 |

- Connecticut Kale & Apricot** parmesan / pistachios / apricots / pistachio cracker / apricot vinaigrette **12**
- Boston Bibb & Gorgonzola** cheshire bibb lettuces / crispy poached egg / north country bacon / blue cheese dressing **14**
- The Waldorf** gem lettuces / red grapes / radish / roasted walnuts / toasted marshmallow / lemon-poppy dressing **13**

ENTREES

- Shakshuka** cumin roasted tomatoes / spiced peppers / baked farm eggs / spinach / squash / toast **16**
- Biscuits and Gravy** buttermilk biscuits / southern style lamb sausage gravy / sunny side up eggs **16**
- Fruit Lovers French Toast** brioche / toasted pecans / baked apples / horseshoe farms maple syrup **16**

| all served with a choice home fries, french fries, sweet potato fries (+2) or market green salad |

Local Vegetable Omelet arethusa farms baby bella cheese / seasonal vegetables **16**

Eggs Benedict poached eggs / hollandaise / corned beef **16**
| baby spinach +3 | crab salad +7 |

Pork Belly Tacos homestyle BBQ / black beans / red cabbage slaw / flour tortilla **16**

Reuben corn beef / swiss cheese / sauerkraut / russian dressing / griddled marble rye bread **16**

Crab Salad Grilled Cheese cheddar / tomato / applewood smoked bacon / old bay aioli / sourdough bread **19**

Roasted Vegetable Panini pesto / zucchini / piquillo pepper / tomato / camebert / 7 grain bread **15**

OX HOLLOW FARM, ROXBURY, CT – PASTURE RAISED ALL-NATURAL ANGUS BEEF

Classic Burger grass-fed beef / special sauce / lettuce / american cheese / tomato / onion / house pickle / brioche roll **18**

50-50 Burger 50% grass-fed beef & 50% bacon patty / lettuce / tomato / onion / house pickle / brioche roll **18**

Get it "Stacked" with a fried egg, sriracha aioli & VT cheddar +3

SIDES

Applewood Smoked Bacon | 6

House-made Sausage Patty | 6

Homefries | 4

Southern Style Grits | 4

7 Grain Toast | 2

BRUNCH

SUMMER 2019

OUR FARMS

- Arethusa - CT**
- Snow Hill - NY**
- Fossil Farm - NJ**
- Henny Penny - CT**
- Horseshoe - CT**
- Holbrook - CT**
- Ox Hollow - CT**

COCKTAILS

- Mimosa | 10**
prosecco / fresh orange juice
- House Bloody Mary | 12**
house bloody mix / black peppercorn vodka
- Ballard | 11**
cucumber vodka / lemon / st. germaine
- The Rocket | 12**
asylum vodka / lime / simple syrup / arugula / black pepper
- Aunt Ethel's Punch | 11**
red wine / pomegranate / vodka / triple sec / cinnamon

* Executive Chef Salvatore Bagliavio *

** Although super tasty, eating raw or undercooked foods can mess ya' up. But hey! "You take a chance getting up in the morning, crossing the street, or sticking your face in a fan" - Frank Drebin*