



## LUNCH

LATE WINTER 2019

## STARTERS

- Cauliflower Soup** brioche croutons / herbs **10**  
**Crispy Brussel Sprouts** caramelized onion spread / smoked paprika **12**  
**Citrus Marinated Scallops** pickled scallion / shaved fennel / citrus supremes / hazelnut dust / cajun-mustard cream **16**  
**Lamb Bruschetta** eggplant / black garlic aioli / sherry / goat cheese / grapefruit / dark cherries **16**

## OUR FARMS

Arethusa - CT  
Snow Hill - NY  
Fossil Farm - NJ  
Henny Penny - CT  
Horseshoe - CT  
Hudson Valley Harvest - NY  
Ox Hollow - CT

## SALADS

- | chicken +8 | shrimp +10 | scallops +11 | burger patty +10 |  
**Baby Arugula** cara cara oranges / shaved fennel / shallots / charred feta crumble / thyme vinaigrette **14**  
**Field Greens** buffalo cauliflower / chickpea / shaved carrots / golden raisin / tahini-herb ranch dressing **12**  
**Steak Salad** endive / gorgonzola / candied walnuts / pickled grapes / red onion / horseradish-balsamic vinaigrette **21**  
**Creamy Kale Caesar** parmesan crisp / white anchovies / bread pudding croutons / lime **14**

## SANDWICHES

- | all served with potato fries, sweet potato fries (+2) or market green salad |  
**Duck Confit Taco** kohlrabi southern slaw / yuzu aioli / jalapeños / red radish **15**  
**Falafel** cucumber / roasted tomato / chopped cabbage / tzatziki sauce / pita bread **15**  
**Reuben** corn beef / swiss cheese / sauerkraut / russian dressing / griddled marble rye bread **17**  
**Sesame-Ginger Chicken Wrap** kimchi / crispy wontons / ginger-hoisin compote / lettuce / whole wheat wrap **16**  
**Steak Sandwich** mushrooms / caramelized onions / swiss cheese / sweet and sour chili sauce / sourdough bread **18**  
**Crab Salad Grilled Cheese** smoked gouda / tomato / applewood smoked bacon / old bay aioli / sourdough bread **17**  
**Roasted Vegetable Panini** kale pesto / zucchini / piquillo pepper / caramelized onion / tomato / brie / 7 grain bread **14**  
**Classic Burger** grass-fed beef patty / special sauce / lettuce / american cheese / tomato / onion / brioche roll **17**  
**50-50 Burger** 50% dry-aged grass-fed beef & 50% bacon patty / brioche roll **17**  
Get it "Stacked" with a fried egg, sriracha aioli & VT cheddar +3

\* Executive Chef Zachariah Campion \*

\* 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