



BRUNCH



Our Farms

- Arethusa – CT
- Snow Hill – NY
- Fossil – NJ
- Horseshoe – CT
- Marble Valley – NY
- Hudson Valley Harvest – NY

STARTERS

Smoked Salmon Rillettes | 15

hard boiled eggs, crispy capers, garlic marinated onions, fig gastrique, toast

Scallops | 17

tabbouleh, shaved radish, melon compote, chartreuse cream

Roasted Butternut Squash Soup | 12

spiced pumpkin seeds, feta

| add chicken +8 | lobster +12 | shrimp +8 |

Three Sister Salad | 15

coco beans, corn, zucchini, greens, black truffle aioli, citrus supremes

Baby Arugula | 14

melon, radish, goat cheese, candied walnuts, white balsamic vinaigrette

Organic Baby Kale Salad | 15

marinated cucumbers, tomato, basil, feta, lime, peanut brittle

Farm Greens | 14

shallots, green beans, field greens, fingerlings, sherry vinaigrette

MAINS

| Your choice of fries, home fries, salad or \$2+ for sweet fries |

Biscuits and Gravy | 16

butter milk biscuits, lamb sausage, sunny side up eggs

Eggs Benedict | 16

poached eggs, hollandaise, applewood smoked bacon

add| baby spinach +3 | lobster +7 | pork belly +7

Local Vegetable Omelet | 15

aged cheddar, seasonal vegetables

Fruit Lovers French Toast | 15

brioche, toasted pecans, baked apples, whipped pumpkin butter

Vegan Tofu Scramble | 15

red miso, scallions, seasonal vegetables, green salad

Lobster BLT | 22

maine lobster, bacon, lettuce, tomato, parmesan aioli, sourdough bread

Roasted Vegetable Panini | 14

kale pesto, zucchini, piquillo pepper, caramelized onion, tomato, brie, 7 grain bread

Hot Pastrami Sandwich | 16

pickles, dijonnaise, cheese fondue, melted shitake, marble rye

Turkey Press | 16

crispy bacon, pickled onions, cranberry-chipotle aioli, cheddar, sourdough bread

Classic Burger | 17

grass fed beef patty, special sauce, american cheese, lettuce, tomato, onion, brioche roll

50-50 Burger | 17

50% dry-aged grass-fed beef & 50% bacon patty, brioche roll

*Get it "Stacked" with a Fried Egg, Sriracha Aioli & VT Cheddar | +3

Brunch Cocktails

Mimosa prosecco, fresh orange juice | 10

House Bloody Mary house bloody mix, black peppercorn vodka | 12

Pineapple Upside-Down gin, pineapple, amaretto, amarena cherry | 12

Autumn Cobbler house-aged bourbon, sherry, lemon shrub, rosemary | 12

Aunt Ethel's Punch red wine, pomegranate, vodka, triplet sec, cinnamon | 11

Executive Chef Zachariah Campion

SIDES:

- Applewood Smoked Bacon | 6
- House-made Lamb Sausage | 6
- Home Fries | 5
- Artisan Grits | 4
- Rye Toast | 2

*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