



## STARTERS

**Pumpkin Bisque** crab meat / crouton **10**

**Brussel Sprouts** crispy / sriracha buttermilk ranch / bacon gremolata **12**

**Scallops** creamed spinach / toasted barley / grapefruit segments / crispy prosciutto **17**

**Smoked Salmon Rilette** crispy capers / garlic marinated onions / arugula / cornichon / fig gastrique / naan / dill **15**

**Butternut Squash Fritters** rosemary creme fraiche / spiced pumpkin seeds / sliced red apples **15**

## SALADS

| chicken +8 | lobster +12 | shrimp +10 | burger patty +10 | scallops +11 |

**Farm Greens** shallots / beans / field greens / fingerlings / sherry vinaigrette **13**

**Baby Arugula** roasted apple / chickpea / red onion / blue cheese / white balsamic vinaigrette **14**

**Spinach Salad** marcona almonds / honey mustard vinaigrette / crispy wontons / cauliflower rice **14**

**Organic Baby Kale Salad** marinated cucumbers / tomato / basil / feta / lime / peanut brittle **15**

**Three Sister Salad** coco beans / corn / zucchini / greens / black truffle aioli / citrus supremes **15**

## ENTREES

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

**Biscuits and Gravy** buttermilk biscuits / southern style lamb sausage gravy / sunny side up eggs **16**

**Eggs Benedict** poached eggs / hollandaise / applewood smoked bacon **16**

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

**Local Vegetable Omelet** aged cheddar / seasonal vegetables **15**

**Fruit Lovers French Toast** brioche / toasted pecans / baked apples / whipped pumpkin butter **15**

**Vegan Tofu Scramble** red miso / scallions / seasonal vegetables / green salad **15**

**Pork Belly Tacos** homestyle BBQ / black beans / house kimchi / smoked gouda fondue / flour tortilla **16**

**Lobster BLT** maine lobster / bacon / lettuce / tomato / parmesan aioli / sourdough bread **22**

**Roasted Vegetable Panini** kale pesto / zucchini / piquillo pepper / caramelized onion / tomato / brie / 7 grain bread **14**

**Sesame-Ginger Chicken Wrap** kimchi / crispy wontons / ginger-hoisin compote / lettuce / pressed whole wheat wrap **16**

**Turkey Press** crispy bacon / pickled onions / cranberry-chipotle aioli / cheddar / sourdough bread **15**

**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

## SIDES

**Applewood Smoked Bacon** | 6

**House-made Lamb Sausage** | 6

**Homefries** | 4

**Artisan Grits** | 4

**Toast** | 2

## BRUNCH

FALL 2018

## OUR FARMS

Arethusa - CT

Snow Hill - NY

Fossil - NJ

Horseshoe - CT

Marble Valley - NY

Hudson Valley Harvest - NY

## COCKTAILS

**Mimosa** | 10

prosecco / fresh orange juice

**House Bloody Mary** | 12

house bloody mix / black peppercorn vodka

**Pineapple**

**Upside-Down** | 12

gin / pineapple / amaretto amarena cherry

**Autumn Cobbler** | 12

house-aged bourbon / sherry / lemon shrub / rosemary

**Aunt Ethel's Punch** | 11

red wine / pomegranate / vodka / triple sec / cinnamon

\* 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