



## FOR THE TABLE

- Red Onion Fritters** local sour cream / chives **10**
- Brussel Sprouts** tzatziki sauce / smoked paprika **13**

## STARTERS

- Celery Root Soup** spring pea salad / brioche croutons **11**
- Citrus Marinated Scallops** pickled scallion / shaved fennel / citrus supremes / hazelnut dust / cajun-mustard cream **17**
- Charred Spanish Octopus** tomato fondue / blistered shishito pepper / taggiasca olives / arugula oil / lime confit **18**

## SALADS

- | chicken +8 | burger patty +10 | shrimp +10 | scallops +12 |
- Connecticut Kale & Apricot** parmesan / pistachios / apricots / pistachio cracker / apricot vinaigrette **13**
- Boston Bibb & Gorgonzola** cheshire bibb lettuces / crispy poached egg / north country bacon / blue cheese dressing **15**
- The Waldorf** gem lettuces / red grapes / radish / roasted walnuts / toasted marshmallow / lemon-poppy dressing **14**

## ENTREES

- Shakshuka** cumin roasted tomatoes / spiced peppers / baked farm eggs / spinach / squash / toast **17**
- Biscuits and Gravy** buttermilk biscuits / southern style lamb sausage gravy / sunny side up eggs **17**
- Fruit Lovers French Toast** brioche / toasted pecans / baked apples **16**
- | all served with a choice home fries, french fries, sweet potato fries (+2) or market green salad |
- Local Vegetable Omelet** aged cheddar / seasonal vegetables **18**
- Eggs Benedict** poached eggs / hollandaise / corned beef **17**
- | baby spinach +3 | crab salad +7 |
- Pork Belly Tacos** homestyle BBQ / black beans / red cabbage slaw / flour tortilla **17**
- Reuben** corn beef / swiss cheese / sauerkraut / russian dressing / griddled marble rye bread **18**
- Crab Salad Grilled Cheese** smoked gouda / tomato / applewood smoked bacon / old bay aioli / sourdough bread **19**
- Roasted Vegetable Panini** pesto / zucchini / piquillo pepper / caramelized onion / tomato / camebert / 7 grain bread **16**

## 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** | 7
- House-made Sausage Patty** | 7
- Homefries** | 5
- Southern Style Grits** | 5
- 7 Grain Toast** | 3

## BRUNCH

SPRING 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
- Pisco Sour** | 11  
pisco / lime / simple syrup / aquafaba / angosturas
- The Rocket** | 12  
asylum vodka / lime / simple syrup / arugula / black pepper
- Aunt Ethel's Punch** | 11  
red wine / pomegranate / vodka / triple sec / cinnamon

\* 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